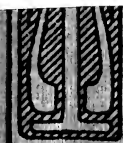


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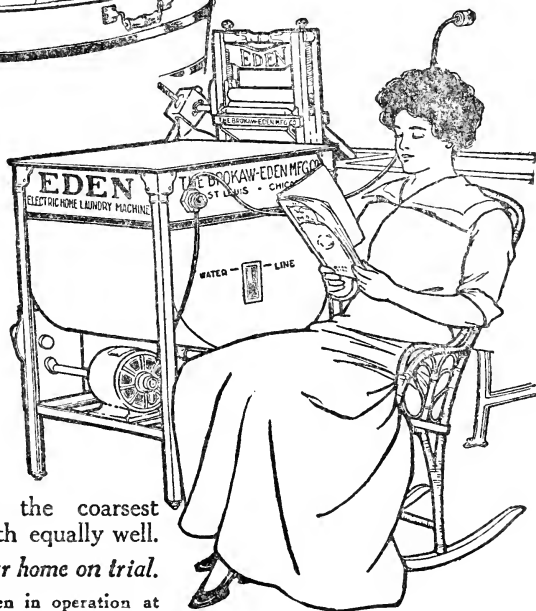
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CLUB WOMAN'S COOK BOOK

REVISED 1913



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BY

**THE RAMBLERS' CLUB
MINNEAPOLIS, MINN.**

1911

TX 715

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1913

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MRS. THOS. F. QUINBY
Minneapolis, Minn.
1911—1913

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Preface

(To Second Edition)

This little book, gotten out originally for a philanthropic object, has served its purpose, and has proven a success.

The first edition has long since been exhausted, yet the demand for the book has been so widespread and its reception so cordial that it has seemed best for those who were *largely responsible for its inception to reproduce it*. It has been revised and improved, many new things having been added to it. We hope it will meet with the same favor as did its predecessor.

JUSTINE I. QUINBY,
JOSEPHINE MATHER.

*“Of a good beginning
Cometh a good end.”*

“The chief pleasure in eating, does not consist in costly seasoning nor exquisite flavor, but in yourself.”—Horace.

Soups

"Now, good digestion, wait on appetite and health on both."

—Shakespeare.

CREAM OF ASPARAGUS SOUP.

(a) 1 bunch or 1 can asparagus, 1 qt. hot water. (b) 1 tbs. butter, 1 tbs. flour; add to 2 cups hot milk, $\frac{1}{2}$ tsp. salt, blade of mace. (c) 1 egg, 1 cup hot thin cream, asparagus tips. Add (a to b) when boiling; add (c) and serve.

Mrs. T. R. Cole.

ALMOND SOUP WITH WHIPPED CREAM.

1 cup blanched almonds, 1 qt. thin cream, 1 cup whipped cream. To 1 cup blanched almonds chopped fine, add 1 qt. of thin cream and let simmer 5 minutes. Thicken a very little, add salt and a little white pepper and strain; pour over this a cup of whipped cream and beat all until foamy; serve very hot in heated cups with hot wafers.

Mrs. W. E. Lockerby.

CROUTONS.

Butter bread, sliced $\frac{1}{2}$ inch thick and cut in squares. Brown in oven. Serve hot.

Hazel Willis.

BLACK BEAN SOUP.

1 cup of black beans, soaked over night; drain, put in kettle with cold water to cover (about three pts.), 1 onion, 1 ounce fat meat, 2 tsp. salt, 1 clove and a dash of pepper. Cook until beans are soft enough to press through sieve (about three hours), add water or stock as it boils away. Slice 2 hard boiled eggs and 1 lemon, put in tureen and pour the hot soup over them.

—Mrs. T. F. Quinby.

CORN SOUP.

12 ears of sweet corn, well developed. After grating, pour 1 pt. of boiling water over the corn cobs. Scrape each cob with the back of a silver knife to remove the sweet germ. Add to this liquid the grated corn and salt to taste. Cook slowly for 15 minutes, stirring constantly to prevent burning. Put the mixture in a double boiler. Add about 1 qt. of milk or enough to thin it to the consistency of cream soup. Before serving add $\frac{1}{4}$ cup of butter and season with salt and pepper to taste. A tbs. of whipped cream may be added to each plateful. Mrs. Chas. H. Burwell.

CORN CHOWDER.

(a) 1 onion sliced, saute with 1 cup raw ham, 1 can corn, 1 cup raw potato dice, 1 qt. boiling water. (b) 1 tbs. butter, 1 tbs. flour, 1 pt. hot milk, $\frac{1}{2}$ tsp. salt, 2 drops tabasco sauce. (c) 6 crackers rolled. Cook (a) $\frac{1}{2}$ hour, add (b); when boiling add (c) and serve. Mrs. T. R. Cole.

CELERY SOUP.

Cover 1 cup of chopped celery with boiling water, cook until tender and add 1 qt. of milk, when this boils, stir in 2 tsp. corn starch dissolved in a little milk or water, season with salt, pepper and butter. When served, add 1 tsp. of whipped cream to each cup. Mrs. W. B. MacLean.

FRENCH SOUP.

2 tbs. butter, 1 tbs. flour, 1 chopped onion (small). Cook the above together until the flour browns, then add 2 cups tomato and cook ten minutes longer. Strain and add to $1\frac{1}{2}$ qts. beef stock. Season with salt, pepper and celery salt. Mrs. A. A. George.

MUSHROOM SOUP.

Clean and chop $\frac{1}{2}$ lb. mushrooms, add 1 qt. chicken stock; cook twenty minutes. Cook $\frac{1}{4}$ cup of pearl sago in 1 cup boiling water thirty minutes, add to stock; as soon as boiling point is reached add 1 cup of rich, sweet cream and beaten yolks of 2 eggs. Heat up and serve.

Mrs. H. W. Gibson.

NORWEGIAN SWEET SOUP.

1 pt. cranberries, stewed and strained, $\frac{1}{2}$ cup sago cooked until clear, 1 cup seedless raisins cooked alone. Put all together and sweeten to taste. Flavor with wine or the juice of 1 lemon. Decorate with beaten white of egg in spoonfuls.

Mrs. W. B. MacLean.

PEA SOUP.

Can of peas, boil with small onion, when onion is cooked, strain through fruit press, add 1 tbs. melted butter, 1 tbs. flour, 1 qt. milk, rice if desired. Salt to taste.

Mrs. R. A. Ensign.

QUICK POTATO SOUP.

2 potatoes, 1 pt. milk, 1 tsp. tapioca, 1 tbs. butter, salt and pepper to taste. Slice potatoes very thin, cover with hot water, add a little salt and cook quickly. When tender, mash quickly and add the milk, let boil up, season with butter, pepper and salt, and serve in hot cups. A spoonful of whipped cream on top of each cup.

Mrs. W. E. Lockerby.

NOODLES.

Beat an egg light, and add as much flour as can be kneaded into it. Roll out thin as wafer, let dry, roll and cut into strips. Drop into boiling soup. Mrs. C. J. Hedwall.

CREAM OF PEA SOUP.

1 can of peas, 1 pt. cold water, 1 pt. hot water, 1 qt. hot milk, 2 tbs. flour, 1 tsp. salt, 2 tsp. sugar, sprig of parsley, dash of pepper, 2 tbs. butter. Drain one can of peas, add the cold water, salt, sugar and parsley; cook 20 minutes, remove the parsley and press through a sieve, cream the butter and flour, add the hot milk and hot water, stirring constantly until smooth, add the peas and serve hot, strain before serving.

Mrs. W. E. Lockerby.

TOMATO SOUP.

1 qt. can tomatoes, 1 pt. water, 12 pepper corns, 1 bay leaf, 4 cloves, 1 tsp. sugar, 1 slice onion, $\frac{1}{8}$ tsp. soda, 1 tsp. salt, 2 tbs. butter, 2 tbs. flour. Cook first seven ingredients twenty minutes, strain, add salt and soda. Mix butter and flour smooth, add to hot soup, boil five minutes, strain and serve.

Mrs. W. E. Lockerby.

SWIEBACK.

Cut bakers or other light bread into 1 inch slices and brown in a moderate oven.

CREAM OF TOMATO SOUP.

1 can tomatoes, $\frac{1}{4}$ tsp. soda, $\frac{1}{3}$ cup butter, $\frac{1}{3}$ cup flour, $\frac{3}{4}$ tsp. salt, $\frac{1}{2}$ tsp. white pepper, 1 qt. milk (scalded). Stew the tomatoes slowly for $\frac{1}{2}$ to 1 hour; strain, add soda while hot. Make a white sauce, heat the butter until it foams, add the flour, salt, pepper, and stir smooth; then add the hot milk slowly, stirring constantly. Add the hot tomato juice to the white sauce and serve immediately.

SWISS SOUP.

1½ qts. of chicken stock, yolks of 2 eggs, 1 tsp. flour, $\frac{1}{4}$ cup of milk. Beat the eggs, flour and milk until smooth. Add slowly to the stock which has been heated boiling hot. Avoid a second boiling. Season and serve at once with 1 tbs. of whipped cream.

Mrs. A. A. George.

VEGETABLE SOUP.

1 small soup bone, or 1 lb. of "ribs of beef," 2 large potatoes, $\frac{1}{2}$ small cabbage, 1 parsnip, 2 small carrots, 2 medium onions, 1 small rutabaga, salt, bay leaf, pepper. Put the meat on early to boil in cold water. In an hour and a half add the cabbage chopped fine, also the onion and rutabaga and potato. In a separate kettle boil the parsnip and carrots half an hour. Drain, chop fine and add to the meat and other vegetables, cook until all the vegetables are well done, season and serve. Mrs. Lockerby.

CONSOMME.

3 lbs. of lower part of round, 3 lbs. knuckle of veal, 1 qt. chicken stock, $\frac{1}{3}$ cup carrot, $\frac{1}{3}$ cup turnip, $\frac{1}{3}$ cup celery, $\frac{1}{3}$ cup sliced onion, 2 tbs. butter, or beef drippings, 1 tbs. pepper corns, 4 cloves, 3 sprigs thyme, 1 sprig marjoram, 2 sprigs parsley, $\frac{1}{2}$ bay leaf, 3 qts. cold water. Cut the beef in small cubes, and brown $\frac{1}{2}$ in some of the marrow from the bone, or in beef drippings; put into a kettle with cold water and remaining beef; add the veal cut in cubes and the bones (cracked) and soak for 1 hour. Heat slowly and let simmer 3 hours or longer. Cool and remove the fat which has formed a coating over the top of stock. Cook the carrot, turnip, onion and celery in butter or beef drippings 5 minutes; then add to the stock with seasonings and chicken stock. Cook 2 hours longer, strain and clarify. To 1 qt. of stock, add the white of 1 egg beaten slightly and the crushed shell. Boil 2 minutes and cook gently 20 minutes. Remove the scum and strain through muslin. Add additional seasonings if desired, reheat and serve. Carrots, string beans, peas, spaghetti or macaroni cooked and cut in rings may be used as a garnish in consomme. The stock may be made the day before using.

CREAM OF TOMATO SOUP.

1 qt. of milk, 1 tbs. flour, $\frac{1}{2}$ can of tomato soup, $\frac{1}{2}$ cup boiling water, $\frac{1}{2}$ tsp. of soda. Butter and salt to taste. Heat milk to a boiling point, then stir in flour that has been wet and stirred smooth. Add tomatoes, then soda that has been dissolved in a cup of boiling hot water.

Mrs. Joseph G. Palmer.

VEAL SOUP (EXCELLENT).

Put a knuckle of veal into 3 qts. of cold water, adding a small tbs. of uncooked rice. Boil slowly, hardly above simmering, four hours, when the liquor should be reduced $\frac{1}{2}$. Into a warm dish put 1 teacup of cream into which has been stirred the yolk of an egg. Add a piece of butter the size of a walnut, on this strain the soup boiling hot, stirring all the time; beat well for a minute. Whipped cream or a spoonful of cooked egg white and a small quantity of parsley, may be put on top of each serving.

Mrs. M. G. Rodearmel.

ONION SOUP.

Slice 1 lb. round steak in $\frac{1}{2}$ inch slices and cut them into $1\frac{1}{2}$ inch squares. Put into a saucepan a heaping tbs. of beef drippings and a tbs. of butter. Slice 4 large onions rather thin and allow them to fry until they are slightly browned. Add the meat and cook slowly about 15 minutes longer. Salt to taste and then add 2 qts. of water and let simmer on the back of the stove for 4 hours. Ladle out into marmite pots and turn over the top of each an inch of melted American cheese.

A THICKENING FOR SOUP.

Take an egg, beat it a little; put in bowl with a little flour; mix, rubbing together between the palms until it forms little crumbs. The amount of flour depends upon size of egg. Drop into boiling soup and boil a few minutes before serving.

Mrs. T. F. Quinby.

Fish

"From the rude sea's enraged and foaming mouth."—Shakespeare.

STUFFED FISH.

1 cup bread crumbs, 1 tbs. butter. Melt the butter and stir in the crumbs. Sprinkle the inside of the fish with a layer of crumbs then a layer of oysters, salt and pepper. Cover with crumbs. Put slices of salt pork in baking pan. Cook in moderately slow oven until it flakes or about $\frac{1}{2}$ hour.

Mrs. Fred Farling.

SALMON SOUFFLE.

Bone thoroughly 1 can salmon, break up well; take 6 or 8 crackers and add melted butter; juice of $\frac{1}{2}$ lemon; 1 to 2 eggs; salt and pepper; chopped parsley. Add liquid, beat and mix thoroughly, butter generously. Press mixture in mould and steam 1 hour and leave uncovered the last 15 minutes. Season quite highly. Serve with cream gravy and peas.

Mrs. H. L. Wakefield.

STUFFED PIKE.

Clean the fish and leave head on. Rub salt inside and fill with the following stuffing: 1 cup cracker or bread crumbs, 1 tsp. salt, 1 tsp. pepper, 1 tsp. chopped onion, 1 tsp. chopped capers, 1 tsp. chopped parsley, 1 tsp. chopped pickle, $\frac{1}{4}$ cup melted butter. Mix, stuff and sew up fish. Put a couple of slices of bacon on the outside. Bake until tender with a little water in pan. Any fish may be substituted.

Mrs. T. F. Quinby.

CRAB COCKTAIL

1 can Izumi Crab Meat, pick it up well, removing any small pieces of shell; 1 green pepper, remove seeds and soak in salt and water for 1 hour, then chop fine; 1½ pimentos, 1 red pepper chopped; 3 tbs. made horseradish; 3 tbs. lemon juice; 3 tbs. vinegar; 2 tbs. olive oil; ½ tsp. paprika; ½ tsp. dry mustard; 1 stsp. salt. Serve in high sherbet glasses, garnish with sprigs of parsley and sliced pimentos. This will serve 8.

Mrs. Walter I. Fisher.

PLANKED SHAD OR WHITEFISH.

Use only hardwood plank. Maple or oak best. Plank should be 3 inches thick, 2 feet long and 1½ feet wide. Heat plank very hot, otherwise imparts woody flavor. Wipe fish with cold cloth wrung out of water and wipe dry. Lay fish open, dredge with salt and pepper and dots of butter. Cook 25 minutes before a clear fire or else in a very hot oven.

Mrs. W. J. Moorhead.

SHRIMP A LA NEWBERG.

1 large can shrimps, washed and picked up. Make a rich thickened cream sauce of 1 pt. of milk, season with salt and paprika. When cooked add the shrimps and 1 wine glass of sherry wine. Put in buttered fish shells, cover with browned buttered crumbs and bake 10 minutes. Place shells on sprigs of watercress and serve at once. This amount serves 8.

Mrs. J. W. Campbell.

OYSTER COCKTAIL.

1 tbs. Worcestershire sauce, 2 tbs. lemon juice, 1 tbs. vinegar, 1 tbs. horseradish, 1 tbs. catsup or chili sauce, ½ tsp. salt, 4 or 5 drops tabasco sauce. Strain, add to the oysters, and serve very cold.

Mrs. A. F. Daggett.

FISH CHOWDER.

Into the bottom of a kettle put some pieces of fat salt pork. Try out and remove the scraps. Place a layer of fish cut in good sized pieces, a layer of raw potatoes peeled and sliced about $\frac{1}{4}$ inch thick; a layer of onions peeled and sliced about the same; a layer of old fashioned Boston soda crackers split; pepper and salt. Then a layer of fish and so on until all is used. Pour on just enough water or milk to come to the top when the mass is pressed down. Cook until the onions are done. Do not stir. Then add milk to cover well and a good sized piece of butter. Then serve.

Mrs. T. F. Quinby.

CLAM CHOWDER.

Use fresh little neck clams. 2 qts. clams, 3 slices of pork chopped fine and fry until brown, 3 qts. potatoes sliced, 1 pt. of onions chopped very fine. Put pork and fat, potatoes and onions in a kettle and cover with cold water and cook until thoroughly done. Cover clams and juice with boiling water and let stand on fire 2 minutes. Then take clams from juice and chop fine. Then add clams and juice to vegetables, let stand on the back of range until you are ready to serve it. Pinch of cayenne pepper.

Mrs. W. A. Mather.

LUTFISK. (Codfish Dry.)

To prepare the dried fish put in clear water for two days. Pour off water and then let remain in weak lime water for two days. Then in fresh water two days longer. Now make a strong lye; put fish in it for two days; pour off and put in fresh water. Changing this latter several times. To serve wrap fish in muslin and boil gently about 15 or 20 minutes. Drain. Serve with a white sauce adding 1 or 2 chopped hard boiled eggs. Serve with boiled potatoes.

SALMON SOUFFLE.

3 tbs. butter, 3 tbs. flour, $\frac{3}{4}$ cup milk, 3 eggs, $\frac{1}{2}$ tsp. salt, cayenne, 1 cup flaked salmon. Put the butter into a sauce pan, and when hot, add the flour and stir until smooth, add milk and seasonings. Cook 2 minutes. Remove from fire and add the well-beaten yolks and the salmon. Set away to cool. When cold; add the whites of the eggs beaten to a stiff froth. Turn into a buttered dish and bake 20 to 25 minutes. Serve the moment it comes from the oven.

OYSTERS ON THE HALF SHELL.

Serve oysters on the deep halves of the shells, allowing 6 to each person. Arrange on plates of crushed ice, with $\frac{1}{4}$ of a lemon in the center of each plate. NOTE: Open the oysters with a thin flat knife and remove the smaller or right valve of the shell, leaving the oyster in the large half.

BROILED SHAD.

Remove the head and tail. Split the shad down the back, remove the backbone, place the fish on a broiler, skin side down. Then place slice bacon on top and broil 20 minutes. When half done season with pepper and salt. When done pour melted butter over top and garnish with lemon and parsley. Have roe fried brown and serve with the shad.

Mrs. W. A. Mather.

MINCED LOBSTER.

Take 2 cups chopped lobster, 1 cup cracker crumbs and put in spider with salt and pepper, piece of butter size of an egg. Add enough milk to moisten. Cook for a few minutes till the milk is absorbed.

Mrs. T. F. Quinby.

LOBSTER A LA NEWBERG.

Cut lobster into small pieces, heat in 2 tbs. of melted butter, add a little salt and paprika, a tbs. of Sherry Brandy, or lemon juice. Make a white sauce with 1 tbs. of flour, 1 tbs. of butter, 1 cup of milk, when slightly thickened add 1 beaten egg, add the lobster and cook 1 minute.

LOBSTER CHOWDER.

1 lb. of lobster chopped rather coarsely. Heat 1 qt. of milk thickened with three crackers rolled fine, $\frac{1}{4}$ cup butter, pepper, salt, a dash of cayenne pepper. Add lobster, boil a few minutes and serve hot. A small onion chopped may be added if liked.

Mrs. W. A. Mather.

FISH PUDDING.

Boil 3 lbs. of halibut, remove the bones and then mince. Grate an onion to flavor and add salt, pepper, a rich cream sauce, and well-beaten whites of 3 eggs. Put into a fish mold and set in a pan of hot water in the oven for half an hour. Turn out on a platter and make eyes and fins of hard-boiled egg yolks. Serve with lobster or crab sauce made of a rich cream sauce with lobster or crab added.

Mrs. A. F. Daggett.

BOILED SALMON.

Wrap fish in thin muslin and boil in salted water about 15 minutes to the pound. Serve with sauce made as follows: Rub 1 tbs. of butter and 1 of flour to cream in a bowl. Add boiling hot water and stir constantly to avoid lumps. Do not boil. Add the juice of half a lemon just before serving.

Mrs. T. F. Quinby.

FISH TURBOT.

Make a white sauce of 1 cup milk and 2 tsp. of flour; 1 tbs. butter; salt and pepper to taste. Place a layer of salmon then sauce until dish is filled, a few bread crumbs sprinkled on top and bake 20 minutes. Decorate with parsley, lemon and hard boiled eggs. Mrs. B. G. Hardwick.

FISH TURBOT.

1 pt. milk, thicken with 2 tbs. flour; when cool add 2 well beaten eggs, $\frac{1}{4}$ lb. butter if whitefish is used, with salmon no butter is required. Season with little onion or parsley; 1 can of salmon or 1 lb. minced fish. Bake 30 minutes in a moderate oven. Mrs. Charles H. Burwell.

SALMON IN SHELLS.

Drain liquid from 2 cans salmon, pick fine and place in buttered baking shells. Melt 2 tbs. butter, stir in 2 tbs. flour. Place liquid drained from salmon in pt. measure and fill with boiling water, add butter and flour; cook until smooth. Remove from fire, add yolks of 4 eggs, beaten, small sp. full mustard; 1 tbs. vinegar, 2 tbs. olive oil and salt to taste. Pour over salmon in shells, strew bread crumbs over top, add a little butter and bake until light brown. This may be baked in large dish but is nicer in the shells.

Mrs. F. Darling.

SALMON LOAF.

1 lb. can salmon, 4 beaten eggs, 4 tbs. melted butter, $\frac{1}{2}$ cup bread or cracker crumbs, salt and pepper to taste. Mix thoroughly, form in loaf and steam 1 hour. Take up on a platter and pour over it the following sauce:

SAUCE.

$\frac{1}{2}$ cup butter, yolks of 2 eggs, juice of 1 lemon, $\frac{1}{2}$ level tbs. flour, 1 cup boiling water. Cook and pour over the loaf. Mrs. Eddy Capps.

SALMON LOAF.

1 can salmon, 2 eggs, 2 tbs. melted butter, $\frac{1}{4}$ cup bread crumbs, salt and pepper, 1 sprig minced parsley. Put into buttered mold and steam 1 hour.

SAUCE.

$\frac{1}{2}$ cup milk thickened with 1 tsp. corn starch, heaping tsp. butter, liquor from salmon, 1 egg, 1 tbs. tomato catsup. Put the beaten egg in last very carefully and cook until thick. Pour sauce over fish when ready to serve.

Mrs. F. Darling.

LITTLE PIGS IN BLANKETS.

Roll a nice plump oyster in a very thin slice of bacon, pin with a toothpick, fry until bacon is brown and serve on very hot dish.

LOBSTER CUTLETS.

1 pt. chopped lobster meat, few grains cayenne, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ tsp. mustard.

SAUCE.

2 tbs. butter, $\frac{1}{4}$ tsp. salt, $\frac{1}{4}$ cup flour, few grains white pepper, 1 cup milk or cream; add the salt, mustard and cayenne to the chopped lobster, add the sauce and spread the mixture on a plate. When cold shape into cutlets. Roll the cutlets in dry bread crumbs; then in beaten egg, and again in bread crumbs. Cook in deep fat until brown. Garnish with a claw in the end of each cutlet.

LOBSTER A LA NEWBERG.

Make white sauce, add 1 can of lobsters, 1 wine glass of wine, 1 egg well beaten. Be careful not to cook long after the lobster has been added. Mrs. William Gawne.

ESCALLOPED SALMON.

Pick salmon into small pieces. Place in baking dish with alternate layers of cracker crumbs, cover with rich milk, a good piece of butter, pepper, salt and bake—not too dry. Mrs. Josephine Schaller

BAKED OYSTERS.

1 pt. oysters, 1 small can lobster. Wash and drain the oysters by laying on a soft cloth. Put 5 or 6 oysters on shells, season with salt and dash of red pepper, cut butter into small bits and sprinkle on top. Break the lobster into small pieces and with them cover the oysters. Put into a hot oven and cook fifteen minutes or until oysters are thoroughly heated. Decorate with parsley. Serve at once. This will serve six. Suitable for luncheon or supper. Serve with it caviar sandwiches. Mrs. H. K. Zuppinger.

SHRIMPS AND PEAS.

Melt 2 tbs. butter, add 3 tbs. flour, and pour on gradually 1 cup of milk or cream, stir until thickened, then add 1 cup shrimps, 1 cup of peas, $\frac{1}{2}$ tsp salt and a little pepper. Cold chicken (cooked) may be used in place of shrimps.

Mrs. H. W. Gibson.

SAUCE TARTARE.

Chop fine 1 tsp. capers, 3 olives, 2 gherkins. Season quite highly with onion juice. Put in dressing made of 1 yolk egg, 2 tbs. of either olive oil, peanut oil or melted butter. Season with salt and red pepper. Mrs. W. J. Moorhead.

SCALLOPED OYSTERS.

1 pt. of best oysters, pick over carefully to remove shells, $1\frac{1}{2}$ cups coarse cracker crumbs. Put a few crumbs in bottom of dish, put a layer of oysters (rinse oysters) then a scant layer of crumbs, dot generously with butter, add pepper and salt and a slight sprinkling of dry mustard, add the rest till all is used with a layer of crumbs on top. Pour cream over all, just enough to cover when pressed down. Bake and serve immediately.

Mrs. Albert Schaller.

SAUCE TO SERVE WITH BAKED FISH.

Put into a double boiler 1 tsp. of butter. Beat into it the yolk of 1 egg, a pinch of salt and cayenne pepper, 2 tbs. of boiling water, and 1 tsp. of cider vinegar. Cook and stir until it is a little thick and add three drops of lemon juice. Keep very hot and closely covered. Serve a small portion with each plate of fish.

MOULDED FISH, NORMANDY SAUCE.

Remove skin and bones from a thick piece of halibut, finely chop fish, and force through a sieve (there should be $1\frac{1}{3}$ cups). Pound in mortar, adding gradually whites 2 eggs. Add $1\frac{1}{4}$ cups heavy cream, and salt, pepper, and cayenne to taste. Turn into a buttered fish mould, cover with buttered paper, set in pan of hot water, and bake until fish is firm. Turn on serving dish and surround with Normandy sauce.

NORMANDY SAUCE.

Cook skin and bones of fish with 3 sliced carrots, 1 sliced onion, sprig of parsley, bit of bay leaf, $\frac{1}{4}$ tsp. peppercorns, and 2 cups cold water, 30 minutes and strain; there should be 1 cup. Melt 2 tbs. of butter, add 3 tbs. of flour, fish stock, $\frac{1}{3}$ cup heavy cream, and yolks 2 eggs. Season with salt, pepper, cayenne, and Sauterne.

TOMATO SAUCE (WITH FISH).

Slice 1 onion, put in dish with tbs. butter and tbs. flour. Brown on stove. Pour in 1 qt. of tomatoes (strained) and boil a few minutes. Strain all through colander and cook until thickened.

Miss G. I. Chase.

Poultry and Meats

*"Some hae meat and canna eat,
Some hae no teeth to chank it;
But we hae meat and we can eat,
An' so the Lord be thank it."*

ROAST TURKEY.

One cannot be too careful in selecting, preparing and baking a turkey. For a large turkey, the male bird about a year old is best. For a turkey of about 8 lbs. select the female. In dressing a turkey remove the pin feathers under the skin with a sharp knife, being careful not to break the skin. Singe carefully. Remove the giblets, superfluous fat and other parts inside the bird. Wash inside and out. Wipe dry with a soft cloth. Clean the giblets. The fowl is now ready for the stuffing.

STUFFING.

Put the giblets in a skillet with water to cover. Cook tender, remove from the liquor, cool and chop fine. For a large turkey, add to the liquor $\frac{1}{2}$ cup of butter, 1 medium sized onion chopped fine, salt and pepper to taste and the giblets. Heat the mixture. Chop dry bread not too fine. Mix the seasoned liquor thoroughly with the bread and a little sage. If not moist enough add a little hot water. The secret of good stuffing is not to make it too moist. When the turkey is carved, the stuffing should roll out lightly. A pt. of oysters may be added to the stuffing. The above recipe may be used for other fowl. For chicken leave out the onion and add more sage. For duck and goose add more onion and leave out the sage.

ROASTING.

Fill the turkey with stuffing. Do not pack it, although the neck may be stuffed to the very tip. Tie a string around the skin near the tip and turn back. Sew the turkey up. Cover each leg with three thin slices of bacon. Fasten on with small skewers or toothpicks. Wrap each leg with a soft cloth and sew on. Press the legs to the back and tie with a string around the bird. This will make the legs as juicy and tender as any part of the fowl. Tie the wings closely to the breast. Put the turkey in a roasting pan. Slide into a hot oven. Leave the cover off until the fowl is thoroughly heated and colored a delicate brown. Then baste with hot salted water which contains a little melted butter. Cool the oven to a moderate temperature. Roast the bird from three to five hours with the cover on the pan, basting frequently and just using enough water to make a steam.

Mrs. Charles H. Burwell.

CHICKEN SOUFFLE.

1 cup chicken chopped fine, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. pepper, 1 tsp. chopped parsley or celery, 1 tsp. lemon juice, 1 cup cream sauce. Add beaten yolks of 2 eggs then the beaten whites. Put in a baking dish and cover with bread crumbs mixed with melted butter, bake 20 minutes.

BAKED CHICKEN.

Cut up in pieces size to serve, wash and wipe dry. Have spider hot, put in a little fat, brown slightly each piece, roll in flour and place in baking pan, season, put $\frac{1}{2}$ cup water in spider, add butter size of egg. Pour this gravy over the chicken, place in hot oven and bake one hour and half, occasionally basting. Veal chops or pork tenderloins are very nice baked in the same way.

Mrs. J. C. Sterling.

POLANDERS.

Have steak cut thin and cut in pieces about 3 inches square, cut salt pork in 4 strips, put about 3 strips of pork on beef roll and tie with a cord, roll in flour, brown in butter, 1 onion cut fine, then cover with boiling water and let simmer an hour. Take out and cut cord then put back in gravy and let cook again. Sprinkle 1 tbs. of parsley cut fine.

Mrs. Burwell.

HUNGARIAN GOULASH.

1 lb. round steak, cut into 1 inch squares; 1 lb. veal steak, cut into 1 inch squares; 1 lb. pork steak, cut into 1 inch squares; 1 green pepper, chopped; 2 medium sized onions. Brown onion and pepper in 3 tbs. hot butter. Add meat, stirring it in order to sear all sides, then add 1 qt. boiling water; 3 tbs. stewed tomato; salt and paprika to taste. Cook slowly 2 hours, then thicken the liquid slightly and pour over hot baking powder biscuit on platter.

Mrs. Ernest Z. Wanous.

FRIED SPRING CHICKEN, COUNTRY STYLE.

Clean and split 1 spring chicken in half. Lay the halves on a meat board and flatten with a pounder. Roll in flour seasoned with pepper and salt. Put into a long dripping pan, $\frac{1}{2}$ cup butter and melt on top of stove. When hot lay in the prepared chicken, and put in a very hot oven. When the chicken begins to brown baste with the butter. When browned cover with a tin, cool the oven a little.

If the chicken is young and tender and the oven the right temperature, $\frac{3}{4}$ of an hour is sufficient to cook. Make a gravy from the brown butter with hot water and thickening added. Serve with the chicken, fried corn mush or browned sweet potatoes.

Mrs. Charles H. Burwell.

DELICIOUS CHICKEN PIE.

Take a pair of chickens not too young that have been carefully dressed; remove all the fat and skin and tendons from the drumsticks. Place in a sauce pan, cover with boiling water, allow them to simmer gently for about two hours, keeping them tightly covered during the entire time. Remove the chickens from the fire, cut into pieces and place in a deep earthenware pie dish. After the chicken is removed, add to the liquor in the sauce pan a pt. of milk; thicken with 2 tbs. of flour creamed with 1 of butter, season with a very little cayenne pepper, some onion juice and salt. When thoroughly cooked and just before removing from the fire add the well beaten yolks of 2 eggs. Pour over the chicken. When both sauce and chicken are quite cold place over all a cover of good rich paste, making an incision in the center for the steam to escape. Brush over with the white of an egg, bake in a moderately hot oven. When the paste is cooked the pie will be done. Mrs. E. T. White.

CHICKEN WITH TOMATOES.

Cook 4 tbs. of butter with $\frac{1}{2}$ a small onion (finely chopped) 5 minutes; add 5 tbs. of flour and stir until slightly browned. Pour on gradually $\frac{3}{4}$ cup each of chicken stock and tomatoes stewed and strained. Add 1 tbs. lemon juice, $\frac{1}{2}$ tsp. of salt and $\frac{1}{8}$ tsp. of paprika. Reheat in the sauce $1\frac{1}{2}$ cup cold cooked fowl cut in cubes. Miss Belle Jeffery.

RABBIT RAGOUT.

Parboil 2 rabbits; 1 can tomatoes; little water; 3 large or 6 small onions; $\frac{1}{2}$ lb. salt pork; 2 cups vinegar; 1 bay leaf; a few cloves and allspice whole, tied in bag; steam slowly till done. Mrs. Souki.

CHOP SUEY.

2 chickens; 12 onions sliced thin; 2 bunches celery; 2 cans mushrooms; 4 lbs. rice. Steam rice until tender, cut chicken in small pieces. Use natural fat for frying chicken, put onions in with chicken when real done, put celery in after that and mushrooms; pour juice in after all done, last thing. $\frac{1}{2}$ cup flour; $\frac{1}{2}$ cup Chinese liquor; 2 tsp. sugar. Put mushroom juice into mixture. E. J. Baske.

CHICKEN STEW. (With Quick Dumplings)

Cut up 1 chicken; cover with hot water and stew until quite tender; when tender after cooking an hour, add salt; peel and slice or cube potatoes; add to stew. When the potatoes are partly cooked thicken with flour mixed in cold water until the mixture is consistency of a thin gravy. Season with a lump of butter, pepper and more salt if necessary. Then add the dumplings. Cooked peas may be added with the seasoning. Mrs. Chas. H. Burwell.

QUICK DUMPLINGS.

1 egg, 1 cup milk, 1 heaping tsp. baking powder, $\frac{1}{2}$ tsp. salt, $1\frac{1}{2}$ cups of flour or enough to make a stiff batter. Sift the flour, baking powder and salt together. Break the egg into a dish, beat slightly, add the milk, beat again, add the flour, baking powder and salt mixed, beat up quickly, drop with a tbs. on the stew, cover and wrap a towel around the kettle to prevent escape of steam. Boil for 15 minutes. Serve immediately. Mrs. Charles H. Burwell.

CREAM SAUCE.

Rub tbs. butter with tbs. flour; 1 pt. milk and cook with a little salt and pepper Mrs. M. G. Rodarmel.

MUSHROOM SAUCE.

Drippings from fillet; 2 tbs. butter; 4 tbs. flour; 1 pt. stock; 1 pt. canned mushrooms; 1 tsp. Worcestershire sauce; salt and pepper. Heat the butter and drippings until brown. Add flour and stir until smooth, then the stock gradually, stirring constantly; strain; add the mushrooms; cook 5 minutes; then add Worcestershire sauce; salt and pepper. The same quantity of cooked mushrooms may be used.

SWEETBREADS IN CASES.

Cooked sweetbreads, 1 pt; 1 pt. cream; 1 tbs. butter; 1 tbs. flour; 1 tsp. salt; 1 saltsp. pepper; $\frac{1}{2}$ can mushrooms; 1 cup bread crumbs; 2 tbs. butter. After sweetbreads have been washed and soaked in cold water, put them in boiling water with tsp. salt and tbs. vinegar, and boil 20 minutes; then plunge into cold water. Scald cream in the double boiler; put butter and flour into a frying pan; cook until smooth and frothy; add cream, a little at a time. Turn back into double boiler to keep warm, and add seasoning. Drain mushrooms from liquor and cut into small pieces. Add to crumbs melted butter, salt and pepper. Cut sweetbreads into small cakes, put into sauce and add mushrooms. Cook until heated through. Fill cases with mixture, cover with buttered crumbs; place on tin sheet and brown the crumbs.

Mrs. H. W. Gibson.

CREAMED SWEETBREADS.

$\frac{1}{2}$ lb. sweetbreads put in cold water with juice of 1 lemon. Let stand $\frac{1}{2}$ hour. Put in cold water and let boil about 20 minutes. Take off and put in ice water with a little salt and let stand until thoroughly cold. Then cover with hot cream sauce. This will serve 6 persons.

Mrs. Moorhead.

SWEETBREAD CROQUETTES.

Take a pair of sweetbreads, lay in cold water for an hour to draw out blood. Then boil in slightly salted water 20 minutes, put into cold water, skin and remove all the membranes. Cut into small pieces. Make a rich cream sauce, 2 tbs. of butter to 1 of flour, rub smooth and add to 1 cup milk and cream. Cook rather thick, season with salt and pepper and add a beaten egg. It should be a thick mass. Add the sweetbreads and a little chopped parsley. Let stand over night. In the morning form into croquettes, roll in beaten eggs then in cracker crumbs. Do this twice. Fry in deep hot lard. Drain on paper and serve hot. May be served in patty shells or ramikins, in which case saute a few bread-crumbs in butter and sprinkle over the top and bake until brown.

Mrs. P. M. Aurness.

SWEETBREAD PATTIES.

1 pr. sweetbreads; 2 tbs. butter; 2 tbs. flour; white pepper; few grains cayenne; 1 cup cream or milk; $\frac{1}{4}$ tsp. salt; 5 large mushrooms, or half as many canned mushrooms as there are sweetbreads. Soak sweetbreads in cold water 10 minutes, and parboil 15 minutes. Add salt 5 minutes before they are done. Put them in cold water for 15 minutes, then remove the tough portions. Separate the sweetbreads into small pieces and chop the mushrooms fine. Make a white sauce of the butter, flour, seasonings and cream; add the sweetbreads and the mushrooms and when hot serve in patty dishes or timbales. If desired, the mushrooms may be omitted and twice as many sweetbreads used.

HAM PATTIES.

2 cups chopped ham; 3 cups bread crumbs wet with sweet milk. Put in gem tins and break an egg over each and bake until brown.

Mrs. N. S. Davis.

JUMBOLIO (Spanish).

Put 1 tbs. butter in frying pan; cut up one small onion fine; add 1 cup minced ham and fry; 1 cup uncooked rice; 2 cups beef stock or extract of beef, added to onion and ham. 2 cups strained tomatoes. Season with 3 bay leaves, a little cayenne pepper; a little salt; $\frac{1}{2}$ tsp. curry powder, $\frac{1}{4}$ tsp. thyme. Mix well and bake slowly two hours or more. Stir occasionally and add more water or tomato and stock if needed.

Mrs. Freemire.

CAROLINE MONTAGUE'S HAM.

Get a hickory-cured ham. Soak it overnight, change the water in the morning and soak until noon. Boil, allowing 20 minutes to a pound. Change the water once. In second water put enough to half cover the ham, and add 1 cup of cider or sherry. Take out, make incisions, put in 12 bruised cloves. Make a paste of brown sugar moistened with cider and well peppered. Spread on ham. Put in the oven. Bake 15 minutes, basting with weak sherry or sweet cider. Take out, cover or sprinkle lightly with bread crumbs and bake 10 minutes. Serve as a roast.

Mrs. William De la Barre.

A DELICIOUS METHOD OF COOKING HAM

Procure a slice of ham from 4 to 5 inches thick—boil 15 minutes, pour off the water, put fresh water, again boil 15 minutes, pour off water; stir into the yolk of 1 egg all the pulverized sugar that will mix smooth; remove the rind from ham and smooth this paste of egg and sugar over the top; fill the ham with cloves stuck in. Bake one hour. Just try this—good cold or hot. You can use slice of ham three inches thick if you wish. Mrs. M. B. Lewis.

BAKED HAM.

Slice of ham $1\frac{1}{4}$ or 2 inches thick; yolk of 1 egg; 1 tsp. mustard; whole cloves; brown sugar; $\frac{1}{4}$ cup vinegar; $\frac{1}{2}$ cup water. Parboil the ham three times; then while it is still hot stick whole cloves about an inch apart in both sides of ham. To the beaten yolk of the egg add 1 tsp. mustard and enough brown sugar to make a thick paste. Spread this mixture on both sides of ham and let stand several hours. About half an hour before the ham is to be served place it in an earthen baking dish with $\frac{1}{2}$ cup water and $\frac{1}{4}$ cup vinegar. Turn ham several times and baste frequently. If necessary add more water when it is baking. Serve the gravy with the ham.

Mrs. P. R. Robb.

POT ROAST (SAURBRATEN).

6 lbs. of beef from shoulder. Put into a jar and add 3 bay leaves; 1 large onion sliced; $\frac{1}{2}$ dozen cloves; $\frac{1}{2}$ dozen allspice; pepper and salt. Cover with vinegar. Let stand 5 or 6 days. When ready to use put 3 tbs. lard or drippings into an iron kettle. When lard is hot put in the meat and sear on both sides until well browned. Cover with beef broth or water. Add a little of the vinegar, onions and spices. Let it simmer about 2 hours or until the meat is tender. When done take out the meat; add 2 tbs. browned flour mixed smooth with water to the gravy. Let boil a few moments and serve.

Mrs. J. B. Lambert.

SPANISH RAREBIT.

Fry 1 tsp. onion in 1 tbs. butter; add 2 cups strained tomatoes; $\frac{3}{4}$ cup grated cheese. When heated add 4 eggs beaten. Serve on toast or crackers. Gladys A. Campbell.

A PALATABLE POLISH STEW

1 lb. of top of the round steak; 1 cup of bread crumbs; 2 tbs. of chopped suet; 1 onion; 1 heaping tsp. of chopped parsley; 1 egg or a little milk; 1 tbs. of flour; 2 cups of water or stock. Have the steak in one thin slice as broad as possible. Mix in a small basin the bread crumbs, suet, parsley, half the onion parboiled and chopped, pepper and salt to season it. Then the beaten egg or milk to barely moisten the whole. Gather this all up in a lump like a large egg. Roll it up inside of the meat and tie it with string. Put into a saucepan 1 tbs. of drippings; chop half an onion and fry it a little, then add the meat and fry it all round. Mix the flour, water, a little pepper and salt together, pour it in, and let the whole stew for about $\frac{3}{4}$ of an hour. Take up the meat, removing the string; pour the gravy over it. Parboiling the onion renders it not quite so strong, and it is more palatable in the stuffing.

BROILED OR SMOTHERED CHICKEN.

Cut chicken into pieces, lay in dripping pan and sprinkle with salt, pepper well, dredge with flour, put small bits of butter over all, using about the size of an egg for each chicken, cover and bake forty minutes, remove cover and bake brown.

Mrs. William Gawne.

PRESSED MEATS.

2 shanks veal; six pork chops. Pour boiling water over all; add 2 cloves, 2 bay leaves, 2 onions. Let simmer 3 hours. Pick meat from bones; put in a mould and pour juice over top. There should be about 2 cups of liquid.

Mrs. E. Z. Warnous.

VEAL BIRDS.

1 slice of veal 1 inch thick, cut into small squares, pounded flat; spread with equal amount of bacon and onion; run through meat grinder; roll up and tie; roll in flour, pepper and salt mixture; place in very hot spider containing 1 tbs. of butter and 2 slices of bacon; brown on all sides quickly; cover with boiling water and let simmer 2 hours; thicken gravy; add $\frac{1}{2}$ cup cream to gravy. Mrs. Pierce.

CASSEROLE OF RICE AND MEAT

Line a mould, slightly buttered, with steamed rice; fill center with 2 cups of finely chopped cooked mutton; season with salt, pepper, celery salt and onion juice; then add $\frac{1}{4}$ cup cracker crumbs; one egg slightly beaten and enough hot stock or water to moisten. Cover meat with rice; cover rice with buttered paper while steaming. Steam 45 minutes. Serve on a platter with tomato sauce. Veal or chicken may be used instead of mutton. Mrs. T. R. Cole.

AN ITALIAN STEW.

1 lb. of pork chopped, salted and fried brown in kettle; add 1 can of tomatoes; $\frac{1}{2}$ can of water; 1 package of spaghetti (broken once). Cover tightly and let simmer 1 hour. Then add 1 tbs. of grated cheese and pinch of cayenne pepper. Very good. Mrs. W. G. Benjamin.

FLANK STEAK WITH TOMATO SAUCE

Season a flank steak and brown in drippings in a spider; heat a can of tomato, well seasoned with pepper, salt, and a bay leaf; strain and thicken with 1 tbs. of butter and 1 tbs. of flour. Turn this over the steak, cover and let simmer until tender. Mrs. Geo. S. Davis.

MEAT PIE (PASTETE).

4 lbs. lean loin of pork; 2 good sized onions sliced; 3 bay leaves; salt and pepper. Cut the meat into pieces 3 inches square and 1 inch thick. Put into a jar with onions, bay leaves, salt and pepper. Cover with vinegar and let stand four days.

PASTRY FOR SAME.

2 qts. of flour; pinch of salt; 1 lb. butter or half butter and half lard. Mix $\frac{1}{2}$ butter with flour. Use enough water to make dough not too soft. Then roll out and spread with a part of the remaining butter. Fold and roll again. Proceed in this manner till all the butter is used. Beating with rolling pin after each folding improves the dough. Roll out $\frac{1}{2}$ inch thick for lower crust. Line a dripping pan. Put in a layer of meat. Cover with chopped onion and parsley, then cover with a layer of dough not as thick as the lower crust. Put on another layer of meat and so on, then add the top crust, about same as the middle crust. Lap the upper crust over the under crust. Glaze the top with beaten egg. Bake two hours in a slow oven.

Mrs. J. B. Lambert.

MEAT LOAF.

2 lbs. beef; $\frac{1}{2}$ lb. pork; small onion; 3 slices of bread soaked in milk; salt and pepper; 2 eggs. Make in loaf in bread pan, and set in a dish of hot water and bake one hour.

Mrs. Moreau.

WILD DUCK EN CASSEROLE.

Skin and split; wash and rub well with salt; pound flat so that they will lay flat in pan. Put a large piece of butter in a frying pan and fry until brown, put in casserole, add a cup of water and let cook slowly one hour. Add $\frac{1}{2}$ pt. cream.

Mrs. F. W. Schimmel.

PRESSED MEAT.

Wash carefully 8 lbs. of beef plate. Put in a kettle. Cover with boiling water to retain the juices. Boil for a minute and skim. Add a few whole cloves. Set back on stove, slowly simmer until thoroughly cooked. That is, so tender until the meat drops to pieces. Remove from the stove. Let stand until cool enough to be handled. Take the meat from the liquor and take out the bone, gristle and tough white part. Separate, with the fingers, the meat into small pieces. Season with salt and pepper to taste. Press into a mold. Let stand over night in a cold place. The lean, fat and liquor should be in such proportion that the meat will slice without crumbling. A shoulder of veal may be used, or veal and beef together is delicious. Never boil. "Meat boiled is meat spoiled."

Mrs. Charles H. Burwell.

YORKSHIRE PUDDING WITH ROAST BEEF

2 eggs; 1 cup milk; 1 cup flour; a little salt. Mix and sift salt and flour; add the milk gradually to make a smooth batter. Beat egg light and add to batter; beat well; bake in gem pans for 35 minutes. Baste with drippings from beef after they are well risen. If preferred, batter may be poured in roasting pan and baked with roast on rack above it; in this way will baste itself. Serve cut in squares with the meat.

BRAISED APPLES AND TENDERLOIN

Individual tenderloin cut in small pieces; cut pocket in each; stuff with dressing and roast $\frac{1}{2}$ hour. Take red apples, core and quarter without peeling; roll apples in plenty of granulated sugar that has a little cinnamon in. Lay on top of tenderloin with skin side up and bake until done. Serve quarter on each piece of tenderloin. Mrs. Douglas Webster.

BEEF POT ROAST

Get a 5 lb. piece of beef from the shoulder; cut up some pieces of suet with 1 small onion and brown in an iron kettle or fry in spider. When well browned on all sides add boiling water, which hardly covers the meat. Add 2 bay leaves. Cover closely and let simmer slowly until tender or at least 5 hours. Salt, roast half hour before time for serving. When roast is cooked take out of kettle and add enough water to the kettle to make sufficient amount of gravy; thicken with 3 tbs. of flour mixed smoothly in water. Boil gravy for about 5 minutes, then strain. It is very appetizing to boil with the meat some carrots sliced lengthwise and serve on platter with meat.

Mrs. Paul A. Schmitt.

BABOTEE (COLD MEAT LOAF).

Put 2 tbs. of butter in frying pan; slice into this $\frac{1}{2}$ small onion; cook until soft; add 2 oz. bread crumbs; 1 cup milk; take from fire and let stand 10 minutes. Add 8 almonds; 1 pt. of cold chopped meat; $\frac{1}{2}$ tsp. curry powder; 3 eggs; mix all and put in loaf. Bake 20 minutes. Mrs. Martin.

VEAL CROQUETTES.

Cook a knuckle of veal until tender with bay leaves, onion, celery salt, cloves, salt pepper and parsley. Let stand until cool, then take the meat and chop very fine. Take about two good sized onions and chop fine. Then fry until done in plenty of butter. Add either 1 cup of rice or mashed potatoes, with meat and onions, mixing thoroughly. If too dry add some of liquor. This is best made one day and served next. Mold into croquettes, dip in egg and roll in cracker crumbs. Fry in deep fat or with part butter and lard. Serve with peas or tomato sauce.

Mrs. Hugh Wakefield.

PORK PIE.

2 lbs. of lean porksteak; cut in dice size of domino sugar; $\frac{1}{2}$ lb. of salt pork chopped fine; a small onion chopped not too fine; 3 potatoes cut in dice size of meat. Mix well together and pour over this 1 cup hot water; 2 tbs. of butter; pepper and salt to taste. Stew until meat is tender. Line deep pan with rich biscuit dough; pour in stew; put strips of dough on the top. Bake until crust is done.

Mrs. Charles H. Johnson.

HASH.

About lb. of round steak or cold roast beef; 1 pt. tomatoes; 2 green peppers; 1 tsp. Worcestershire sauce; 1 tbs. catsup; 2 big onions; about 5 Zwieback or toast; $\frac{1}{4}$ cup butter; salt. Meat, toast, onions and peppers should be ground or chopped. A little stock or gravy added to this will improve it. Sprinkle a little toast over top with bits of butter and bake 25 or 30 minutes.

Mrs. Kissing.

BEEF LOAF.

1 lb. chopped beef; 2 eggs; 1 cup bread crumbs; $\frac{1}{2}$ cup milk; 2 tsp. salt; 1 tsp. pepper. Make into loaf. Put 2 tbs. butter into frying pan and brown loaf in it. Slice 1 onion and 6 bay leaves; put in pan with meat and cover with water and boil 1 hour. Serve either with gravy or tomato sauce.

Mrs. Fred Darling.

PORK TENDERLOIN WITH BACON.

$\frac{1}{2}$ lb. of bacon, sliced thin; 2 lbs pork tenderloin, cut round. Fry bacon and take out. Dip tenderloin in flour and fry. Before removing tenderloin, pour in one cup of cream and then let cook a few minutes. Remove and garnish with bacon.

Mrs. George H. Rentz.

FILLET OF BEEF.

1 fillet of beef; 1 small onion; 1 small carrot; 1 stalk celery; 4 cloves; 2 bay leaves. Have butcher lard the fillet with salt pork. Remove any tough membrane and excess of fat. Slice the onion, carrot and celery, and place them with the cloves and bay leaves in the bottom of the pan. Place fillet on vegetables, or on a meat rack; season with salt and pepper and bits of butter. Dissolve 1 tsp. salt in $\frac{1}{2}$ cup boiling water, and pour into pan. Bake in a hot oven 30 or 40 minutes. Baste frequently. A mushroom sauce may be served with a fillet, or a brown gravy may be substituted.

VEAL WITH BACON.

$\frac{1}{2}$ lb. of bacon and 2 lbs. of veal steak. Fry bacon and take out. Dip veal in egg and cracker crumbs, and brown; then pour boiling water over, enough to cover meat, placing cover over spider, and let slowly simmer until meat is tender and water has boiled down to form a gravy. This will take about one hour. Then remove, put meat on a platter and pour gravy over and garnish with bacon.

Mrs. George H. Rentz.

FRIZZLED BEEF.

1 tbs. butter; 1 tbs. flour; 1 cup milk; 1 egg; 1 saltspoon pepper; $\frac{1}{2}$ lb. smoked beef. Have beef sliced very thin. Pour boiling water on it. Let stand ten minutes in order that it may taste less of salt. Melt butter, add the flour, then hot milk gradually, then the seasoning. Beat egg and add sauce to it gradually. Drain water from meat and heat it in tbs. butter until the edges curl up. Drain butter from it and pour sauce over meat. Serve at once or it is likely to curdle. Instead of the sauce 1 cup cream may be added to the beef after it is cooked. Mrs. W. J. Moorhead.

VEAL CUTLETS.

Wipe and remove bone, skin and tough membranes. Cover the bone and tough pieces of meat with cold water and cook at a low temperature. This stock may be used in the sauce. Season the veal with salt and pepper. Roll in fine bread crumbs; dip in beaten egg; then in crumbs again. Use wooden skewers to hold cutlets together. Melt 2 tbs. of drippings, or butter, and brown the cutlets in the hot fat. When browned, put the cutlets into a stew pan.

SAUCE FOR CUTLETS.

2 tbs. drippings; $\frac{1}{4}$ cup flour; 1 pt. stock, or water; 1 tsp. or more of Worcestershire sauce; 2 tbs. chopped parsley. Prepare as a white sauce, after letting the drippings brown, and pour over the cutlets and cook at a low temperature for 1 hour, or until tender. Garnish with parsley.

SAUSAGE

6 lbs. pork fat and lean; grated peel of $\frac{1}{2}$ lemon; juice of 1 lemon; 1 grated nutmeg; 1 tsp. black pepper; 1 tsp. cayenne pepper; 5 tsp. salt; 3 tsp. sweet marjoram and thyme mixed; 2 tsp. sage. Make into balls. Be sure and mix thoroughly and then it is ready for use. Will keep a long time in the winter, if kept cool.

Mrs. M. G. Rodearmel.

COUNTRY PORK SAUSAGE.

6 lbs. lean pork; 3 lbs. fat pork; 3 tbs. salt; 2 tbs. black pepper; $\frac{1}{4}$ tsp. red pepper; 4 tbs. sifted sage. Put the pork through the meat grinder, add seasoning and mix thoroughly; grind again, so the meat may be nice and fine. Savory, mace, cloves and nutmeg may be added if desired.

Mrs. Charles H. Burwell.

MEAT LOAF AND TOMATO SAUCE.

2 lbs. beef chopped; 1 lb. fresh pork; 1 lb. veal; butter size of an egg; salt, $1\frac{1}{2}$ tbs. (level); 1 tbs. (small) pepper; 2 eggs beaten lightly; $\frac{3}{4}$ cup bread crumbs; $\frac{1}{2}$ cup water and 2 tbs. of milk; bake 2 hours.

TOMATO SAUCE.

1 can tomatoes boiled; thoroughly seasoned with a few celery tops; parsley; 1 onion; dash of paprika; pepper and bay leaf. Strain and thicken with corn flour.

CURRIED CHICKEN EN CASSEROLE.

Cut up the chicken, salt and pepper well and roll in flour. Have ready a frying pan with hot fat. Brown as for fried chicken. Now place in casserole; add a root or two of celery, an onion, about a cup of water, and $\frac{1}{2}$ tsp. of curry powder. Cover closely and set on fire. When it comes to a boil, turn down fire and cook slowly until tender. I use the heavy crockery casserole for most of these things putting a piece of sheet iron under it so as not to have it come in contact with the flame, add $\frac{1}{2}$ pt. cream and thicken for gravy.

Mrs. Quinby.

MINT AND ORANGE TO SERVE WITH LAMB.

$\frac{1}{2}$ orange to person; 1 tbs. sugar to an orange. Pull sections apart and cut each section in half then sprinkle well with chopped mint. Put sugar over mint then put on 1 tsp. of sherry wine to an orange. Let stand on ice for a couple of hours. Serve in sherbet glasses.

Mrs. Douglas Webster.

LEMON SAUCE (TO SERVE WITH LAMB).

Juice of 1 lemon; add butter size of walnut; dash of cayenne pepper; add 4 leaves of mint chopped. Heat and pour over meat when it is served. Miss G. I. Chase.

ORANGE AND MINT SAUCE FOR ROAST LAMB

Quarter 3 oranges and cut in small pieces. Add the juice of 1 lemon. Boil $\frac{1}{2}$ cup sugar with a little water until it threads slightly. Add 4 leaves of mint chopped. Prepare in the morning and set on ice until time to serve. Serve in sherbet glasses.

Miss G. I. Chase.

CHOP SUEY.

First have stew kettle on with 2 cans of strained tomatoes seasoned well with salt, pepper, and butter. Trim off all fat and sinews from a slice of round steak. Put the fat into a frying pan and let fry out. Remove the scraps from pan and keep the fat hot. Cut the steak into small pieces and throw into hot fat. Slice then 1 large or 2 small onions into steak, season with pepper and salt; stir to prevent burning. Cook until steak is brown and tender, then throw into the kettle of stewed tomatoes. Set kettle back where it will stew slowly and add $\frac{1}{4}$ lb. butter. Must be highly seasoned or to suit taste.

Noodles: Two eggs beaten light, $\frac{1}{2}$ cup cold water, pinch of salt, flour to make a stiff dough. Roll out very thin, cut into strips about $1\frac{1}{2}$ inches wide. Have kettle half full of boiling water, rather salty. Drop noodles in, boil $\frac{1}{2}$ hour; turn into colander and drain; then add noodles to tomatoes and steak. Stir to mix noodles thoroughly. This is good warmed over. Chicken or veal may be substituted for the steak.

Mrs. Walker.

Vegetables

"Man does not live by bread alone."—Deuteronomy.

BAKED BEANS.

Soak a qt. of small white beans over night in cold water. Pour off all the water, cover with fresh and pour off again. Put over the fire with enough fresh water to cover the beans and $\frac{1}{2}$ saltspoon of soda. When the water begins to boil pour it off at once and put the beans in a colander. Allow fresh cold water to run through them, rinsing them thoroughly. This gives them the firmness which keeps them from getting "mushy." Lay a very thin slice of salt pork in the bottom of the bean pot. Put a whole small onion on pork and pour in the beans. Take $\frac{1}{2}$ lb. of salt pork, score the rind every $\frac{1}{2}$ inch and press into the beans, allowing just the rind to show. Add a tsp. of salt unless the pork is very salty. If it is only add $\frac{1}{2}$ tsp. Add a saltspoon of ground mustard and 2 lbs. of molasses, more if beans are liked quite sweet. Cover with cold water, set in slow oven and bake from 8 to 10 hours, having a slow, steady heat. As the water boils off add more, but be sure it is boiling and do not add water within an hour of serving. They will be a beautiful brown, moist, tender and whole, with an indescribable delightful flavor. By no means omit the onion.

Mrs. Charles Hedwall.

CHOPPED BEETS.

Beets boiled and chopped. Add pepper and salt. Put in a large piece of butter, heat in spider and serve.

Mrs. Quinby.

DUCHESS POTATOES.

2 cups hot minced potatoes; 2 tbs. butter; $\frac{1}{2}$ tsp. salt; 3 eggs, yolks; add the butter and salt to the hot potatoes; let cool then add the yolks of eggs slightly beaten. Shape in form of baskets, pyramids, roses, etc., using a pastry bag and tube. Brush over with beaten white of egg diluted with 1 tbs. water and brown in hot oven

BEAN RAREBIT.

Melt 2 tbs. butter; add $\frac{1}{2}$ tsp. of salt; $\frac{1}{4}$ tsp. paprika; 1 cup cold baked beans pressed through a strainer. When mixture is thoroughly heated, add gradually $\frac{1}{2}$ cup milk and when blended with the other ingredients 2-3 cup soft cheese finely cut and $\frac{3}{4}$ tsp. Worcestershire sauce. Stir constantly until cheese is melted. Serve on zephyrettes.

Miss Belle Jeffery.

CARROTS.

Take carrots, scrape, cut into small pieces and boil tender; drain; brown some bread crumbs in a frying pan with butter, throw the carrots into it and toss well up. Serve.

FRIED CUCUMBERS.

Pare cucumbers and cut into thick slices; dip into beaten egg which has been seasoned with salt and pepper, then roll in fine cracker crumbs and fry in frying pan a light brown.

Mrs. J. F. Willis.

BAKED BEETS.

Wash and clean beets; bake $\frac{3}{4}$ of an hour, turning them often with knife instead of fork so as to not let juice out. When done remove skins and serve with butter, salt and pepper on the slices.

Mrs. J. F. Willis.

STUFFED CABBAGE.

Select a hard cabbage; cut out the root end in shape of a lid. Scoop out the cabbage, making a space for the meat but leaving thick enough walls. Then wash the cabbage thoroughly. Mince fine or put through a grinder twice, $\frac{1}{2}$ lb. lean pork and $\frac{1}{2}$ lb. lean beef (for small sized cabbage); season with 1 small onion; pepper and salt; 2 eggs; 1 tbs. of flour and a little sweet milk to shape into a loaf, not too soft; stir all well together; fill the cavity of the cabbage, packing tightly and smooth; put on the lid and tie up tight in a linen cloth. Boil slowly in a large kettle covered with water for 4 to 5 hours, according to size of cabbage and filling. Serve hot immediately, slicing as wanted with hot butter for sauce.

Mrs. J. A. Gregg, Burlington, Iowa.

POTATO PUFF.

1 pt. mashed potatoes; 1 tsp. salt; $\frac{1}{4}$ tsp. pepper; $\frac{1}{8}$ tsp. celery salt; 2 tbs. butter; 2 tbs. parsley; 2 eggs; $\frac{7}{8}$ cup milk. Add all ingredients except the eggs to the hot potatoes. Beat the eggs separately; then add the yolks to the potatoes and fold in the whites. Put in a buttered baking dish and bake in a moderately hot oven until puffed and brown. Serve immediately.

ESCALLOPED CORN.

Cut corn from a dozen ears; be sure and not cut down into the cob; take the back of knife and push out the juice and small kernels. Put into an earthen dish; add a dash of cayenne; $\frac{1}{4}$ tsp. salt; $\frac{1}{4}$ cup of butter cut in small pieces; 1 small cup of cream; 1 tsp. sugar. Stir all together, sprinkle fine bread crumbs on top and bake in a hot oven 15 minutes.

Mrs. W. A. Mather.

ITALIAN CAULIFLOWER.

Take a large cauliflower, wash and put on in salted boiling water to cook; cook till tender. Carefully remove with a skimmer so as not to break it. Put on a platter, flower side up; have ready a white sauce, and with a spoon dip the sauce over it. Then grate a generous amount of cheese over it; dot with bits of butter and sprinkle with bread crumbs. Bake 20 minutes in a hot oven. Send to table on same dish, garnished with water cress or parsley.

Mrs. W. A. Mather.

DUMPLINGS (KNOEPFLE).

1 qt. flour; a little salt; 2 eggs beaten into the flour with enough water to make a stiff batter. Have ready a kettle of boiling salted water. Put the batter on a plate and as it runs over the edge cut it off into small pieces with a knife, dropping into the boiling water. Dipping the knife into the hot water will prevent the dough from sticking to it. When the dumplings rise to the top of the water they are done. Skim out into serving dish. Then put 2 tbs. butter into a frying pan. When hot add 2 scant tbs. bread crumbs. Fry brown. Pour over dumplings and serve. A little baking powder may be added to flour if desired. May take the place of a vegetable.

Mrs. T. F. Quinby.

DUMPLINGS (KNOEPFLE.)

1 qt. flour; add a little salt; and milk to make a stiff batter. Beat in gradually 3 eggs, 1 at a time. Cook the same as above. If any are left over they may be fried in butter like potatoes.

Mrs. C. J. Hedwall.

BROILED TOMATOES.

Choose tomatoes which are not dead ripe. Cut unpeeled, in thick slices; dust with pepper, salt and powdered sugar. Roll in hot melted butter, then in finely sifted bread crumbs, and brown in a wire broiler over coals, or on a gas broiler.

STEWED MUSHROOMS.

Wash, peel and drain slice rather thin. To every qt. add a teacupful of cold water; salt and pepper to taste. Simmer for 5 minutes and add a tbs. of butter rubbed into a tbs. of flour. Remove as soon as it bubbles. Add a tsp. of lemon juice if desired.

FRIED MUSHROOMS.

Place the gill side downward in hot butter, in granite pan. Fry covered for 5 minutes, turning once. Serve gills upward, adding salt, pepper, and a little lemon juice if liked.

MUSHROOMS IN SHELLS.

Cut fresh dressed mushrooms in small pieces, dry in a napkin and toss them in hot butter in a sauce pan until brown, but not done. Shake in a tsp. of flour, stir, add a cup. of rich veal or chicken stock, and let simmer for 5 minutes. Beat 2 eggs with the juice of half a lemon and add slowly, stirring until as thick as cream. Fill table shells with the mixture, sprinkle with cracker crumbs and brown in a hot oven.

MUSHROOM PATTIES.

Prepare the same mixture as above. Have hot shells of puff paste that have been baked in patty pans. Drop a spoonful in each and serve hot.

SCALLOPED MUSHROOMS.

Place alternate layers of cracker crumbs and mushrooms in a thickly covered baking dish and season each layer highly with pepper, salt, and a little lemon juice. Have the last layer of crumbs. Dot with bits of butter. Pour a teacupful of cream or delicate stock over. Bake 20 minutes and serve very hot.

STUFFED MUSHROOMS.

To 1 cup of chopped mushrooms add 1 tsp. of grated onion and put on the stove to heat in a little cream and butter. Fill large mushrooms with the mixture, which has been highly seasoned. Lay them thickly on a buttered dish, sprinkle each with fine salted bread crumbs, bake for 10 minutes in a hot oven and serve. Mrs. J. F. Willis.

DELICATESSEN POTATOES.

10 baked potatoes; cream sauce; 4 tbs. of toasted bread crumbs; 2 tbs. melted butter. Crumble the potatoes while warm before taking out of the shells. Make a very thick cream sauce, using 4 tbs. of flour and 3 tbs. of melted butter; add milk until a thick sauce is made. Season with salt and pepper. Put a layer of potatoes in a baking dish, then a layer of cream sauce; 2 layers of each is sufficient. Bake until the cream sauce browns on top. Put toasted bread crumbs in saucepan with 2 tbs. of melted butter; when hot cover the scalloped potatoes with these just before serving. The success of this dish depends on using baked potatoes and having the cream sauce thick enough to make a layer that will not mix with the potatoes.

Mrs. Emmett T. White.

CREAMED CELERY.

Cut up celery. Boil until tender. Drain, season with butter, pepper and salt. Add $\frac{1}{2}$ cup sweet cream and serve.

Mrs. E. W. Ensign.

STEAMED SWEET POTATOES.

Pare and slice about $\frac{1}{8}$ of an inch thick. Put into a dish with a large piece of butter, pepper and salt and a little sugar. Steam until tender.

Mrs. E. W. Ensign.

POTATO FARCI.

Select potatoes of even size, pare and cut off about $\frac{1}{3}$ from one end. Hollow out center with a small knife or with a pointed applecorer and fill with chopped cooked or raw beef, mutton or chicken, well seasoned, or use sausage meat. Set the potatoes in a pan in a hot oven and bake until done. When served add a spoonful of stock gravy to each potato. Garnish with springs of parsley. For a brown gravy, to add to these stuffed potatoes or to serve with them, fry 2 level tbs. chopped onion in 2 level tbs. butter until yellow, then stir in 2 level tbs. dry flour and finally add $\frac{1}{2}$ pt. boiling water gradually and season with salt and pepper. Beat until smooth, then after cooking 5 minutes strain through a wire strainer.

Mrs. H. L. Wakefield.

BROWNEED POTATO BALLS.

Cut raw potatoes into balls. Boil them in stock seasoned with onion until not quite tender. Put them into a shallow baking pan covered with melted butter, just enough to brown them nicely in a hot oven. Before serving sprinkle with finely minced parsley.

Mrs. E. T. White.

POTATOES AU GRATIN.

Slice raw potatoes thin into a dish; put plenty of butter with them, and plenty of cheese broken into small pieces; salt and pepper well; cover the potato with milk. Bake almost an hour.

Mrs. Albert Schaller.

MASHED POTATOES WITH CHEESE SAUCE.

Boil potatoes and mash them; to each $\frac{1}{2}$ doz. large ones add tbs. of butter, pepper and salt to taste; $\frac{1}{2}$ cup of milk; form into conical shape with ice cream scoop or small cups first rinsed in cold water and set on platter in oven to keep hot. Leave the oven door partly open so the potatoes will not dry. While potatoes are boiling make sauce. Melt 1 tbs. butter in double boiler, add 1 tbs. of flour and thoroughly blend; add 1 cup of hot milk seasoned with dash of paprika and salt to taste. When this is smooth stir in 1 cup of grated cheese, or cheese run through meat chopper; cheese will melt in a short time. Keep sauce hot in double boiler until potatoes are ready. Send potatoes to table on platter, sauce in gravy boat. Excellent with broiled steak.

Mrs. E. T. White.

"KRUMPLI NUDLI" HUNGARIAN.

(POTATO NOODLES.)

Boil the potatoes with the skins on. When done skin, mash, season with salt and pepper, and add flour enough to make a paste. Roll into small croquettes and drop into a kettle of deep, hot fat. As soon as done put into a hot colander and drain. Put into a dish and sprinkle with bread crumbs and bake for ten minutes in a hot oven.

Miss Browning.

MUSHROOMS CREAMED.

Cook precisely as directed for stewed mushrooms, omitting the lemon juice and adding 3 tbs. of rich, sweet cream.

Mrs. J. F. Willis.

MACARONI.

1 cup macaroni, broken in small pieces, boiled in salted water and blanched in cold; 1 cup soft bread crumbs; 1 cup scalded cream; $\frac{1}{4}$ cup butter; 1 cup grated cheese 2 eggs beaten light; 1 tsp. chopped parsley; $\frac{1}{2}$ tsp. salt; 1 chopped pimento; very little chopped onion. Put in well buttered dish and bake $\frac{3}{4}$ of an hour with baking dish in pan of water.

FANCY CREAMED POTATOES WITH CHEESE.

Cut into dice shape cold boiled potatoes; put into a stew pan; cover with cream; add a generous quantity of butter and enough corn starch to thicken. Be sure that corn starch is thoroughly cooked; then add a generous amount of grated cheese. Have a frying pan with plenty of melted butter; put potatoes into pan and fry 8 minutes. The flavor of potatoes is impaired if allowed to cook too long.

Mrs. W. A. Mather.

SWEET POTATOES, SOUTHERN STYLE.

Boil sweet potatoes not quite done; remove; pare; cut in half lengthwise; place in baking dish. Sprinkle with butter and brown sugar. Bake until slightly brown, serve hot.

Mrs. R. W. Cranston.

FRIED APPLES WITH ONIONS.

1 tbs. butter, 1 tbs. lard, apples, onions, salt and pepper. Heat fat. Slice in apples, then onions. Season with salt and pepper and fry until the onions are done.

Mrs. J. G. Palmer.

RICE BALLS.

Take 2 cups rice that has boiled stiff or left-over rice, drop 1 egg into it, mix well. Then make balls the shape of an egg. Drop these balls into hot lard. Cook until brown.

Mrs. Albert Schaller.

STUFFED EGG PLANT.

Take small egg plant, quarter and take out inside. Leave end of stem on shell. Boil in salt water until tender, mash, season well with celery, red peppers, salt, butter and bread crumbs. Put back in shells and bake. Bread crumbs in top.

Mrs. Douglas Webster.

TURNIP CUP WITH PEAS.

Pare white turnips of medium size. Scoop out hollows to form cups and cook in an uncovered kettle until white and transparent. Place a small piece of butter in each cup. Sprinkle with chopped parsley, salt and pepper. Fill the cups with cooked gree peas.

Mrs. T. V. Moreau.

ITALIAN SPAGHETTI.

Throw $\frac{1}{2}$ pkg. of spaghetti in boiling salted water, cook until well done, then wash in cold water and arrange in baking dish. Then strain 2-3 can tomatoes, 1 large onion cut in quarters, $\frac{1}{2}$ lb. of grated cheese, salt and pepper to taste. Cook twenty minutes and thicken. Pour over spaghetti and cover with cracker crumbs, bake 20 minutes in hot oven.

Harriet C. Dodge.

SPANISH TOMATOES.

6 large tomatoes, take out pulp and seeds for stuffing, 1 lb. lean pork or beef, run through grinder; 1 onion chopped fine; $\frac{1}{2}$ cup rolled toasted bread crumbs; 2 eggs well beaten; sage; salt; paprika to taste. Mix well together and stuff tomatoes. (Sweet peppers may be used if preferred.) Sprinkle on top with crumbs and a small piece of butter. Bake 20 minutes in a hot oven. Mrs. C. H. Johnson.

BAKED TOMATOES.

Take large ripe tomatoes. Scoop out centers; fill with chopped celery, well seasoned with pepper and salt, plentiful lumps of butter; cover with bread crumbs and bake.

Mrs. E. W. Ensign.

STUFFED TOMATOES.

Cut thin slices from the stem end of eight ripe tomatoes; take out the pulp and sprinkle with salt and invert for $\frac{1}{2}$ hour. Cook a few minutes a tsp. of finely chopped onion in 2 tbs. of butter; $\frac{1}{2}$ cup of fresh sausage meat; $\frac{1}{2}$ cup of soft bread crumbs, and the tomato pulp; season to taste; cook and add one egg; heat again and fill tomatoes with mixture. Bake in buttered pan 20 minutes.

Harriet C. Dodge.

STUFFED PEPPERS.

6 large green peppers; remove all seeds; wash carefully. Brown in butter; medium sized onion cut fine. Add $\frac{1}{2}$ lb. boiled ham chopped; $\frac{1}{2}$ qt. can of tomatoes; bread crumbs sufficient to thicken; salt to taste. Fill peppers, bake in tin, covering the bottom with water, half an hour.

Mrs. E. W. Ensign.

VERMICELLI WITH TOMATOES.

$\frac{1}{2}$ pkg. of vermicelli, boil in salted water 2 minutes, drain and rinse in cold water. 1 small can well seasoned tomato soup. Add to vermicelli, heat, and serve.

Mrs. D. F. Swenson.

EGG PLANT FRITTERS.

Pare and slice thin, make a batter of 1 egg, a pinch of salt, $\frac{1}{4}$ cup milk and flour to make quite thick. Dip the slices in batter, fry in hot lard. Sprinkle sugar and cinnamon over them. Serve.

SWEET POTATO FRITTERS.

Pare and cut in halves the requisite number of sweet potatoes. Cook until tender in boiling salted water. Drain, then pour over the potato a little brandy or wine, a few tsp. of lemon juice, and a generous sprinkling of salt. Let stand till ready to cook, then dip in fritter batter, and fry in deep fat. Serve as any sweet potatoes.

KRAUT SALAT.

Mince a head of cabbage on the cutter; set it aside in a large agate dish. Into another bowl or dish pour in 1 pt. of water and $\frac{1}{2}$ pt. of strong vinegar. Make a paste of 3 heaping tbs. of flour, with enough water to blend it smoothly. Stir this into the mixed water and vinegar slowly, until all is dissolved and mixed thoroughly; add a lump of butter the size of an egg and a little salt. Set the dish over the fire, stirring constantly to avoid scorching. Should it thicken too much, add a little water. When it boils turn it over the chopped cabbage; set it upon the stove and stir and turn until the contents of the dish are well scalded. This will take from five to ten minutes. Sprinkle with pepper, and it is ready for the table.

BAKED TOMATOES.

Select tomatoes of a uniform size. Cut off the stem end. Lay close in a dish, dot generously with butter, pepper, and salt. Cook until tender. Nice with broiled steak or lamb chops.

Mrs. Quinby.

FRIED TOMATOES.

Take nice firm tomatoes. Slice rather thick. Dip in beaten eggs, roll in cracker crumbs. Fry a nice brown in a pan, using part butter and part lard. Remove carefully so not to break. Serve on platter. Good with fried chicken.

BAKED ONIONS.

Peel and cut crosswise nice large white onions, place in a dish, put a piece of butter, pepper, and salt on each and a few drops of water to prevent burning. Bake until tender.

ONIONS EN CASSEROLE.

Prepare as for baking. Put in Casserole with a little water. Set on slow fire, cook until tender.

HOTEL MESMER'S CORN MEAL MUSH.

Take corn meal mush, cut in squares, dip in egg, then in grated cheese. Fry in butter. Nice served with cold meat.

HOMINY CEREAL.

Soak over night, put in double boiler. Salt to taste. Boil slowly all day. Serve hot with cream and sugar.

CORN MEAL MUSH.

1 qt. boiling water, 1 cup corn meal, 1 tsp. salt. Cook thirty minutes, then place in mold.

WAX BEANS AND BACON.

Cook until tender 1 lb. of wax beans and a $\frac{1}{4}$ lb. piece of bacon cut into small bits. Season with salt to taste.

Mrs. O. B. Clark

Salads

"My salad days when I was young and green."

PEAS AND CHEESE SALAD.

Take equal amount of cooked green peas (canned will do) and cream cheese cut into cubes. Mix with mayonnaise dressing. Serve on lettuce leaf. A little chopped pickle may be added if liked. Mrs. T. F. Quinby.

LEROY BOUGHNER SALAD.

Equal parts of cucumbers, sweet green pepper, celery and onions (green). Chop vegetables, put all together and let stand 1 hour. Serve on crisp lettuce leaves covered with French or mayonnaise dressing.

PEA SALAD.

1 can peas, 3 tbs. cheese, 3 tbs. sweet pickles, 3 tbs. onions, nuts if desired (blanched), salad dressing. Cook and season the peas and cool, cube the cheese and chop the pickles and onions before measuring, toss all together with a fork, mix with the salad dressing and serve on lettuce very cold. Mrs. Lockerby.

FRUIT SALAD.

Slice Malaga grapes, cut or shred pineapple, and slice bananas into small pieces. Mix lightly and add chopped pecans or walnuts and chill. When ready to serve, mix with eggnog dressing. Serve immediately on lettuce leaves or in orange or grapefruit cases.

EGGNOG DRESSING.

Beat 3 yolks of eggs until thick and lemon colored. Add gradually $\frac{1}{2}$ cup powdered sugar; the beaten white of 1 egg and lemon juice to taste. Do not make until just before serving and mix with the salad the last minute.

TOMATO SALAD.

Select tomatoes of one size and not too large, cut them in two cross-wise and scoop out the inside, chop this with onion, cucumber, celery and peppers. Let drain and season with salt, pepper, a little vinegar and olive oil. Fill the tomato shells with this mixture and cover with boiled dressing that has been mixed with whipped cream. Dust with red pepper.

Mrs. Geo. S. Davis.

PEA SALAD.

1 can peas, 3 tbs. cheese cut in tiny cubes, 3 tbs. small pickles chopped, 3 tbs. small onions, 3 tbs. nuts if desired. Serve on lettuce leaf with mayonnaise.

Mrs. J. W. Campbell.

SALAD DRESSING FOR LETTUCE AND VEGETABLE SALADS.

1 cup olive oil, 5 tbs. Tarragon vinegar, 2 heaping tsp. salt, 1 medium onion chopped, $1\frac{1}{2}$ tbs. chopped parsley, 1 small can pimentos. Put olive oil, vinegar, and salt in mason jar and shake. Put through meat grinder the other ingredients and add to oil.

Mrs. Scott F. Evans.

TOMATO AND CUCUMBER SALAD.

Take an equal amount of sliced tomatoes, peeled and sliced cucumbers, add a little onion juice. Pour over mayonnaise dressing and mix. Serve very cold.

Mrs. T. F. Quinby.

SCOTCH SALAD.

1 cup English walnuts, $\frac{1}{2}$ cup celery, 6 large olives. Cut all with a knife, the celery very fine. Make a dressing of: 1 tbs. butter, 1 tbs. flour, 1 cup hot milk, 1 cup cheese cut fine, $\frac{1}{2}$ tsp. chopped parsley, $\frac{1}{2}$ tsp. salt, dash of paprica. Mix well and cook until cheese is dissolved, then pour over mixture; serve on lettuce leaves with rosetted radishes.

HOT POTATO SALAD.

Boil 12 medium sized potatoes in jackets, pare and slice thin; slice thin 1 large or 2 small onions; slice thin 1 cucumber; slice thin 3 boiled eggs; mix. Season to taste. Fry $\frac{1}{4}$ lb. bacon cut in small squares, crisp. Mix bacon with above. Pour 2-3 cup vinegar into bacon fat; heat and pour over above mixture just before serving.

Mrs. R. W. Cranston.

CABBAGE SALAD.

1 small head solid, shaved fine, 1 small onion cut fine, salt slightly, $\frac{3}{4}$ cup vinegar, dash of red pepper, 2 tsp. olive oil, stir until thick, pour over cabbage, $\frac{1}{2}$ red or green pepper chopped, mix with cabbage.

Mrs. Gibson.

MAYONNAISE DRESSING.

2 yolks of eggs, 1 cup olive oil, 1 tsp. salt, $\frac{1}{4}$ tsp. cayenne, $\frac{1}{2}$ tsp. mustard, $\frac{1}{2}$ tsp. sugar, 1 tbs. vinegar, 1 tbs. lemon juice. Add the seasonings to the egg yolks and mix well. Add the oil, drop by drop, stirring constantly in the same direction with a wooden spoon or silver fork. When thick, add lemon juice and vinegar, a few drops at a time. If the dressing curdles, take another egg yolk and add the curdled dressing to it, then the remainder of the oil. NOTE: Set the bowl on ice while making the dressing and chill the eggs and oil thoroughly, before using.

GERMAN POTATO SALAD.

Put on to boil the day before, small potatoes with the jackets on. Do not cook too much. Next day peel and slice rather thin. Fry out some fat bacon and to $\frac{1}{2}$ cup fat add 1 large onion sliced. Do not cook brown. Add $\frac{1}{4}$ cup sharp vinegar. Add about 1 qt. of the sliced potatoes, a little salt and pepper. Mix gently until the potatoes are well covered with fat and look shiny. They should be a little sour. If not acid enough add more vinegar. Serve hot with frankfurt sausage or redhots. Mrs. T. F. Quinby.

SHRIMP SALAD.

1 can shrimp, $\frac{1}{4}$ medium cabbage, 1 onion, 1 small head celery, 1 tsp. salt. Remove the shrimp from the can or fresh shrimp, and cover with boiling water. Let stand until cool, drain and place on ice. Shave the cabbage very fine and then with sharp knife cut across until it is very fine. Cut the celery very fine, chop the onion. Place on the ice. When the shrimp is cold break in small pieces and add to the other ingredients. Toss all together with a fork.

DRESSING.

6 yolks of eggs, $\frac{1}{2}$ cup vinegar, 1 rounding tsp. dry mustard, $\frac{1}{3}$ cup sugar, 1 tsp. salt, 1 tsp. extract of celery, dash of red pepper. Mix the mustard with the sugar, salt and pepper, add the vinegar gradually, when smooth pour over the eggs and beat well. Cook with the bowl in a dish of hot water stirring constantly until thick. When cold, thin with 1 cup of cream, add the extract of celery. Mix with the shrimp and cabbage, etc., and serve on lettuce. This salad will not be a success without the celery extract.

Mrs. Lockerby.

GRAPE FRUIT SALAD.

6 grape fruit, 3 lemons, $\frac{1}{2}$ cup sugar, 1 box gelatine. Put 1 cup of water over gelatine and let stand a few minutes. When ready to use set dish in hot water and dissolve the gelatine without adding any more water. Scrape the center and juice from grape fruit, having grape fruit in very small particles, add juice of the lemons and sugar, then put the dissolved gelatine into the above and mold with hole in center and fill the hole with mayonnaise dressing. Or can be served in individual molds with dressing.

Mrs. Thomas M. Partridge.

TOMATO AND MUSHROOM SALAD.

6 large mushrooms, 6 medium tomatoes, 1 tbs. butter, $\frac{1}{4}$ tsp. celery salt. Peel tomatoes and put on ice to chill. Peel and break in good sized pieces 6 large mushrooms, saute them in butter for 3 minutes adding 2 drops of onion juice and $\frac{1}{4}$ tsp. celery salt, and dash of paprika; chill thoroughly; scoop out the inside of tomatoes to which add the mushrooms; mix with mayonnaise and fill the tomato cases, putting a spoonful of mayonnaise mixed with whipped cream on top of each. Serve on lettuce leaf. Mrs. Lockerby.

SALAD.

Equal parts of celery, apples and figs. Serve on a lettuce leaf with a rich cream dressing. Mrs. E. W. Ensign.

FRUIT SALAD.

A nice salad may be made from crisp lettuce leaves; pineapple cut in diamond shape, 1 lb. Cal. green grapes, 2 bananas sliced, walnuts. Pour over mayonnaise dressing, decorate with whipped cream and cherries.

Mrs. R. W. Cranston.

FRUIT SALAD.

3 oranges, 3 bananas, 3 apples, $\frac{1}{2}$ can pineapple. Squeeze juice of 1 lemon and sprinkle sugar over fruit. This serves 12 people.

POTATO CUCUMBER SALAD.

10 boiled potatoes, sliced very thin; 3 small cucumbers; 3 sticks of celery sliced; 6 cold boiled eggs; 1 small onion, grated. Put into a dish a layer of potatoes, cucumbers, celery, egg and sprinkle of onion until used.

Mrs. J. R. Hughes.

DRESSING.

Beat 3 eggs well, 1 tbs. melted butter, 1 tbs. sugar, 1 tsp. salt, $\frac{1}{2}$ tsp. mustard, stir until smooth and add 1 cup vinegar. Cook in double boiler, stirring until smooth. When cold add $\frac{1}{2}$ cup sweet or sour cream beaten before serving, pour over the salad.

TOMATO JELLY SALAD.

In a sauce pan put $\frac{1}{2}$ can of tomatoes, 1 bay leaf, 4 cloves, $\frac{1}{2}$ tsp. salt, 10 drops onion juice, simmer 15 minutes, and press through a sieve, add $\frac{1}{3}$ box of gelatine which has been soaked in $\frac{1}{3}$ cup of cold water and stir until it dissolves. Pour into wet molds. Serve on lettuce with salad dressing.

ROQUEFORT CHEESE SALAD.

Rub a bowl lightly with clove of garlic, line with lettuce leaves, fill with sliced tomatoes and cucumbers; grate Roquefort cheese and mix with French dressing. Pour over all and serve.

Mrs. Charles Frink.

CHICKEN SALAD.

Boil chicken until tender. Let cook, then remove fat, gristle and skin. Cut the meat into dice. Take the same quantity of celery as of chicken. Cut celery into small pieces. Mix well and set in a cool place. Any good salad dressing. A dash of paprika if desired. Garnish dish with lettuce, hard boiled eggs or red beets.

Mrs. W. J. Moorhead.

SALAD DRESSING (especially for fruit salad).

$\frac{1}{4}$ cup sugar, 1 cup vinegar, $\frac{3}{4}$ cup butter, yolks of 8 eggs, 1 tbs. mustard, 1 tsp. salt, little red pepper. For fruit salad mix a little dressing with whipped cream sweetened.

Mrs. Charles Hedwall.

DUTCH CHEESE SALAD.

2 cups of cottage cheese, $\frac{1}{2}$ can chili peppers, 2 doz. green olives, $\frac{1}{2}$ cup walnut meats chopped, 1 cup thick sour cream, 2 tbs. salad dressing. Serve with whipped cream. Mix in order given. Chop chilis and olives, add sour cream, and serve on lettuce leaves with salad dressing. Add whipped cream if desired.

Miss Gertie I. Chase.

SALAD DRESSING.

$\frac{1}{2}$ cup sugar, 1 tsp. salt, $\frac{1}{2}$ tsp. mustard, $\frac{1}{2}$ tbs. cornstarch, beat 3 eggs in saucepan, add $\frac{3}{4}$ cup milk, beat, add $\frac{3}{4}$ cup vinegar and $\frac{1}{4}$ cup water. Beating will keep from curdling. Put over fire and add the dry ingredients.

Mrs. Frank T. Corrison.

BEEF SALAD.

Cut beets in $\frac{1}{2}$ inch cubes, add equal amount of shelled pecans, garnish with chopped red cabbage.

Mrs. R. T. Cole.

PINEAPPLE SALAD.

1 can pineapple sliced, 1 pkg. of cream cheese, maraschino cherries and lettuce, salad dressing. Place slices of pineapple on lettuce leaf. Pour a little salad dressing around the edge of the pineapple. Grate a few flakes of cheese over all. Place the cherries around the pineapple and fill the cavity with whipped cream.

Miss Gertie I. Chase.

SALAD DRESSING.

2 eggs well beaten, 1 tsp. mustard, 2 tsp. sugar, butter size of a walnut, $\frac{1}{3}$ cup vinegar, $\frac{1}{3}$ cup water, $\frac{1}{4}$ tsp. salt. Mix mustard, sugar and salt together. Add the well beaten eggs, melted butter, vinegar and water. Place over the fire, stir constantly and cook until thick.

Mrs. Joseph G. Palmer.

ORANGE AND WALNUT SALAD.

4 oranges, 20 English walnuts, lettuce, mayonnaise dressing. Peel the oranges, stripping off all the white inner skin, and put them on ice for several hours. When cold divide each lobe into 3 or 4 pieces. Throw the walnut meats into boiling water and let them lie there 3 minutes. Drain, remove the skin and break into small pieces. Add to the oranges and mix with mayonnaise dressing. Place in head lettuce cups with spoonful of whipped cream on top.

Mrs. Lockerby.

SALAD DRESSING.

Beat 2 eggs until light, pour over them 4 tbs. of vinegar just brought to the boiling point, and cook over hot water until it thickens. Remove from fire and add 2 tbs. of butter and set aside to cool. When ready to use, whip 1 cup of cream, add to the cooled mixture, stirring well; season to taste.

Mrs. A. E. Benjamin.

FRUIT SALAD.

Small dice of pineapple, white grapes, orange, bits of celery, English walnuts, juice of $\frac{1}{2}$ lemon, pinch of cayenne pepper. Cover with sugar. Let stand a while. Serve.

Mrs. E. W. Ensign.

FRUIT SALAD.

2 cans pineapple, 2 lbs. Malaga or Tokay grapes, 2 cans white cherries, 1 lb. shelled pecans, half the whole amount of celery, cut up fine, few maraschino cherries.

DRESSING.

Yolks of 3 eggs, 2 tbs. sugar, 1 tbs. butter, 1 tbs. mustard, 1 tbs. salt, pinch of paprika, 2-3 cup of vinegar. Boil all together; while hot add beaten whites of eggs and when cool add 4 tbs. port wine and a pt. of whipped cream.

Mrs. J. W. Campbell.

FRUIT SALAD.

Place a round of pineapple on a lettuce leaf and fill the center with red bar le duc. Dice or cream cheese and arrange it around the edge of the pineapple. Serve with sweetened boiled dressing to which has been added whipped cream.

Mrs. A. F. Daggett.

FRENCH DRESSING.

$\frac{1}{4}$ tsp. salt, $\frac{1}{8}$ tsp. cayenne, 1 tsp. vinegar or lemon juice, 3 tsp. oil. Pour into a bottle and shake well.

SALADS OF FRUITS.

3 bananas, 1 head celery, 1 apple, 1 cup walnuts, 18 raisins. Arrange on lettuce leaves. Mrs. R. T. Cole.

STUFFED TOMATO SALAD.

Peel medium-sized tomatoes by first plunging in boiling water. Remove a thin slice from stem end of each, and remove seeds and some of the pulp, sprinkle the inside with salt, invert, and let stand $\frac{1}{2}$ hour. Fill tomatoes with equal portions of celery and walnuts, cut in pieces and mix with mayonnaise dressing. Serve on lettuce leaves and garnish with dressing or with a shrimp, or with a pimola. The tomatoes may be stuffed with chicken and celery and olives or with cucumbers instead of celery and nuts. (Boiled dressing may be used instead of mayonnaise).

RAISIN AND CELERY SALAD.

2 cups celery, 2 oranges chopped into bits and 1 cup of seeded raisins washed and halved. Add $\frac{1}{2}$ cup grated apple to 1 cup mayonnaise and mix celery and raisins. Grate some orange rind and sprinkle over all also a little bit of lemon juice.

ORANGE SALAD.

Slice nice oranges after removing skin. Place on lettuce leaf, serve with French dressing. Mrs. Albert Schatler.

WATERCRESS AND TOMATO SALAD.

Wash cress carefully and place on plate. Slice yellow tomatoes and arrange on the cress. Serve with French dressing. Mrs. Ulm.

BOHNEN SALAD.

1 lb. crisp wax beans. Cut the beans slantingly into $\frac{1}{2}$ inch pieces and boil until tender. Pour off water, slice in some onion, add enough thick sweet cream to mix well. Then add 1 tbs. vinegar, salt and white pepper to taste. Before adding the cream allow the steam to escape from the beans. Serve warm. Very fine. Mrs. Hedwall.

MAYONNAISE DRESSING.

1 tsp. mustard, $\frac{1}{2}$ tsp. salt, pinch cayenne, yolks of 2 eggs, 1 cooked and 1 raw, 1 cup of olive oil, 3 tbs. of vinegar or lemon juice. Mix mustard, salt and cayenne until well blended. Add yolks, then oil a few drops at a time, beating constantly. When it begins to thicken add a little of the vinegar or lemon juice. Then alternately remainder of oil and vinegar. It should be thick dressing. If it curdles take yolk of another egg, beat all into it a drop at a time. Have mixing bowl cold. Mrs. W. J. Moorhead.

COMBINATION SALAD.

Cold boiled sliced beets, asparagus tips, and string beans. Arrange on lettuce leaf. Serve with French dressing.

ASPARAGUS TIPS SALAD.

Arrange tips like a log cabin on lettuce leaf. Use French dressing, pepper well with paprika. Mrs. W. B. Joyce.

FRENCH DRESSING.

1 tbs. olive oil, 1 tbs. half vinegar and half lemon juice, 1 tsp. salt, a pinch sugar if desired. Paprika seasoning to taste.

GREEN PEPPER SALAD.

Take sweet green peppers cut off tops and take out seeds. Fill with cream cheese (packed tight) then slice thin and place on lettuce leaf. Pour mayonnaise dressing over and place candied cherry on each. Mrs. W. B. Webster.

WHITE HOUSE SALAD.

Equal parts of the white meat of the fowl with hard-boiled eggs cut into dice and celery prepared in the same way, with a sprinkling of white nuts, like the filbert and pecan and the butternut of Brazil, and all are covered with mayonnaise.

SALAD.

Equal parts of white cabbage and celery chopped, 2 hard boiled eggs sliced. Cover with any salad dressing, rich with cream. Mrs. E. W. Ensign.

ORIGINAL NEBRASKA SALAD.

1 large, crisp cucumber, green and fresh; 3 or 4 small white stalks of celery; 6 firm, smooth, ripe tomatoes, 1 small firm cabbage, celery seed, parsley, blanched almonds. Peel, seed and chop the cucumber fine. Put it and the minced celery in an earthenware dish and sprinkle with a scant tsp. of salt. Scald and peel tomatoes. Put all three ingredients upon the ice to chill. When ready to serve, cut the tomatoes into halves, remove seeds and pulp, leaving the firm flesh. Line a glass dish with the halved tomatoes, squeeze all the liquid from celery and cucumbers and mix with them $\frac{1}{4}$ tsp. each of white pepper and celery seed. Stuff the tomato cells with the mixture of cucumber and celery, leaving a small space in the center. Pour a spoonful of salad dressing upon each tomato and set the dish in ice while you chop the cabbage; mince a few sprigs of parsley and chop fine $\frac{1}{2}$ cup of blanched almonds. Put all into a dish; toss up the remainder of the dressing and heap in the center of the dish with the tomatoes.

PRUNE SALAD.

Stew large prunes until tender, carefully remove stones, fill cavity with walnut meats. Lay several on lettuce leaf and serve with salad dressing. Mrs. Ellen Libby.

Cheese Dishes

"As soon as the tarts and cheese cakes made their appearance, He quitted his seat and stood aloof."

CHEESE CONES.

Take 2 cups of hot mashed potato, add 1 of grated cheese, season with salt and paprika. Mold in small cups, turn out on a buttered tin, sprinkle with grated bread crumbs and on top of each cone place a bit of butter. Brown in the oven and serve very hot.

CHEESE CROQUETTES.

Take $\frac{1}{2}$ cup of grated cheese, add the same quantity of bread crumbs, season with salt and white pepper, and bind together with the beaten whites of two eggs. Form into small croquettes, dredge with bread crumbs and fry in deep hot fat. Drain and serve at once with a garnish of parsley and sliced lemon.

WELSH RABBIT.

Take $1\frac{1}{2}$ lb. of soft American cheese and cut or chop it into dice. Put into chafing dish 1 tbs. of butter and about 2 tbs. of beer or ale, if milk is preferred use that instead of beer, add 1 tbs. Worcestershire sauce, 1 tsp. of dry mustard, $\frac{1}{4}$ stsp. of cayenne (or 1 tsp. of paprika) and blend thoroughly. Add cheese, constantly stirring and if necessary to produce an even, smooth, liquid consistency, add more beer or milk. When the mixture is creamy, pour over toast or crackers and serve. Have toast prepared beforehand and keep hot.

CHEESE BALLS.

Whip white of 1 egg very stiff, add a pinch of salt and dry mustard and red pepper, and sufficient grated cheese to make into little balls. Fry in deep lard and serve hot with any salad.

Mrs. Frank T. Corriston.

NEUFCHATEL CHEESE.

$\frac{1}{2}$ lb. cream cheese; piece of butter size of cheese; 1 tbs. of chopped parsley; scant $\frac{1}{2}$ cup chopped nuts. Grate cheese and cream with the butter. Mould and turn out. Put $\frac{1}{2}$ the walnut meats on top.

Mrs. C. H. Frink.

CHEESE SOUFFLE.

3 tbs. butter; 3 tbs. flour; $\frac{3}{4}$ cup milk; 3 eggs; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ tsp. pepper; 1 cup grated cheese. Put the butter into a saucepan and when hot add the flour and stir until smooth; add the milk and seasoning. Cook 2 minutes. Remove to the back of the stove and add the well beaten yolks and the cheese. Set away to cool. When cold add the whites of the eggs beaten to a stiff froth. Turn into a buttered pan and bake from 20 to 25 minutes. Serve immediately.

Mrs. Harry Lackore.

DUTCH CHEESE.

Set a pan of sour milk in the oven, leave the door open. Cut across with a knife (in bars) let set until it separates. Drain in colander till dry, placing cheese cloth on colander before pouring in milk. Mix with pepper, salt, chives and sweet cream.

Mrs. J. B. Lambert.

Sandwiches

*"They that have no meat
Bread and butter are glad to eat."*

SANDWICH FILLING.

Ten cent can of MacLaren's cheese; 2 tbs. mayonnaise dressing; a dash of tabasco sauce; 1 small stalk of celery; 1 large green sweet pepper; 2 dozen pecan nuts, chopped. Chop the peppers and celery fine and press out the juice well. Add to the other ingredients. Mix. Spread between crackers or sandwich bread.

Mrs. T. F. Quinby.

OLIVE SANDWICHES.

Chop stuffed olives fine and mix with salad dressing. Spread over thin slices of bread and butter. Queen olives cut from the stones may be served in the same way.

Mrs. William Gawne.

CHEESE AND GINGER SANDWICH.

Chop preserved stem ginger very fine, add syrup from jar or unsweetened cream, mix ginger and liquid into equal bulk of cream cheese. Spread this on buttered bread. Very good with tea.

Mrs. W. M. Strange.

HOT CHEESE SANDWICHES.

Use bread 1 day old. Make sandwiches by buttering 1 side of the bread and putting in a very thin slice of cream cheese. A thin layer of orange marmalade may be used instead of the cheese. Put the sandwiches on a cooky tin. Slide into a very hot oven and bake until a delicate brown. Serve at once.

Mrs. Chas. H. Burwell.

LILLIAN RUSSELL'S SANDWICH.

Take of cold boiled chicken and cold boiled tongue, 1 cup each, the meat of a dozen olives and six hard boiled eggs. Mix all these ingredients together and chop them as fine as possible. When they have attained almost the consistency of a powder they must be worked into a paste by the addition of a mayonnaise dressing, after which the mixture is ready to be spread upon thinly sliced buttered bread.

MARMALADE SANDWICH.

Orange marmalade, pecan nuts and cream cheese mixed thoroughly and spread between thin slices of white bread slightly buttered.

OLIVE SANDWICH.

Make baking powder biscuit the size of half a dollar, and when cold split them and spread them with a mayonnaise mixed with minced celery and stuffed olives.

DUTCH LUNCH SANDWICH.

Cut very thin slices from the center of medium sized white onions and throw them into ice water for an hour. Dry, dip in French dressing and lay them on thin circles of black bread, covering them each with a thin layer of shredded smoked sturgeon or whitefish, dusted lightly with paprika.

CLUB SANDWICH.

If you want a really delicious club sandwich use tongue instead of ham. You may use ham, or rather crisp little strips of breakfast bacon, also introduce a little hard boiled egg crumbled fine, and some minced olives.

SANDWICH FILLINGS.

First—Blanch $\frac{1}{4}$ of a lb. of almonds, add the same weight each of English walnuts and seeded raisins, and put through the food chopper. Moisten with grape juice till the mixture is soft enough to spread easily.

Second—Chop celery very fine, add an equal amount of cream cheese, and sufficient sweet cream to moisten to a paste.

Third—Boil 6 eggs for an hour, shell them and put through the food chopper. Make a thick sauce with 1 tbs. of butter; $\frac{1}{2}$ tsp. of currypounder; $\frac{1}{3}$ of a cup of milk; a pinch of salt; half the egg paste with more salt and cayenne to season well.

Fourth—Stone and steam a $\frac{1}{2}$ cup of dates and the same quantity of seeded raisins. When soft beat together to a paste.

Fifth—Stone and pound to a paste 2 dozen large olives. Mix with a scant $\frac{1}{2}$ cup of thick mayonnaise. Pimolas may be used in the same way.

Sixth—Blend together equal quantities of pounded English walnuts and neufchatel cheese, moistening with thick mayonnaise.

Seventh—Put 1 cup of drained baked beans through the food chopper, add 1 tsp. of chopped parsley, a few drops of celery extract, 1 tsp. of onion juice and a very little made mustard.

Eighth—From some roast lamb trim off all fat and put through the food chopper, then pound to a paste. Season with salt, a little curry powder and moisten with sweet cream.

PEPPER SANDWICHES.

Remove seeds from 4 or 5 sweet green peppers, chop fine and simmer in 2 tbs. of butter 8 or 10 minutes without allowing to brown. Add salt to taste. When cold place between thin slices of bread slightly buttered and cover the layer of pepper with grated cream cheese and serve.

Often when a large bottle of olives is opened and only partly used, the remainder, though left in the brine, becomes comparatively tasteless. If half an inch of olive oil is poured on the top and the bottle well corked, the olives will retain their flavor indefinitely.

An olive placed in each cup before pouring in the bouillon gives the liquid an added and pleasing flavor.

PIMENTO SANDWICHES.

One small can of pimentoes shredded; $\frac{1}{2}$ small sweet white onion minced. Mix with mayonnaise dressing. Spread between slices of buttered bread.

Mrs. H. W. Gibson.

TID-BIT.

Equal parts of chicken, beef, and ham minced fine and highly spiced to taste. Mix with beef jelly.

Bread and Rolls

"Bread is the staff of life."

MOTHER'S BREAD.

Dissolve 1 cake of yeast foam in a pt. of lukewarm water. Add sufficient flour to make a thin batter. Beat hard for 5 minutes. Cover and set in a warm place to raise. In summer about 2 hours, in winter a little longer. Sift $1\frac{1}{2}$ qts. of flour into a bread pan. Scald 1 qt. of milk. When cooled to luke warm, add a tsp. of salt and pour over the flour. Add the sponge batter and beat with a heavy cake spoon for about 10 minutes. If necessary, add more flour to make a stiff dough. Put on a floured bread board and knead until the dough is elastic and glistering. Put the dough in a pan, cover and set in a warm place to rise over night. No flour should be added after the kneading. Early in the morning, grease the hands with butter and gently knead down. Raise; before very light, cut into 1 lb. pieces, shape into loaves and put in single tins. Raise again until loaves are almost double in size. Put in a moderate oven and bake from $\frac{3}{4}$ to 1 hour. The success of good bread making depends upon keeping the temperature of the dough moderate. If it is allowed to become too hot or too cold, the bread is spoiled. The flour should be sifted thoroughly to allow the air to mix through the flour. Always sift before measuring.

Mrs. Charles H. Burwell.

GRAHAM BREAD.

3 cups graham flour; 2 cups sweet milk; $\frac{1}{2}$ cup molasses; 1 rounding tsp. soda; pinch of salt. Bake 45 to 50 minutes. Makes one loaf. Gladys A. Campbell.

SALT RISING BREAD.

1 pt. luke warm water; tsp. salt; $\frac{1}{2}$ tsp. soda. Make stiff batter in earthen bowl, set to rise in kettle of warm water, keep at same temperature. When light add pt. of lukewarm water and flour to make soft sponge. Let rise again, add flour, knead well, put in loaves. Great care must be taken that bread be kept at even heat.

Mrs. E. W. Ensign.

PRIZE BREAD.

Bread made from this receipt took three prizes at a fair. \$1.00 from fair association, 1 barrel of flour from 1 mill and \$10.00 in money from another mill.

1 qt. water; 1 qt. milk; 1 tbs. of lard; 1 tbs. sugar; $\frac{1}{2}$ cup home made yeast was used, any good yeast will do, (1 cake,) tbs. salt (scant). Mix all ingredients together, mould down hard the night before, wrap pan up in blanket and put in warm place. In morning knead again, when it rises next time, mould into loaves. Let it rise again in pans. When raised enough wet top of bread which keeps crust soft. It takes from 40 minutes to an hour to bake in slow oven, depends somewhat on size of loaf. Use potato water if desired instead of plain water. Mrs. J. F. Willis.

YEAST.

A double handful of hops in a thin bag, 1 qt. of boiling water, 1 qt. of potatoes cut into small pieces, boil potatoes with hops until done, cover tight all the time. Mash potatoes then pour boiling hop water over them. Add 2 tbs. sugar, 2 of ginger, 1 of salt, and let it stand until just warm. Add 1 cup of yeast or 1 yeast cake, put in a jug and set in cool place. This yeast will keep 2 months in winter and 2 weeks in summer in a cool place.

Mrs. J. F. Willis.

RAISED BISCUIT.

1 pt. milk; 1 pt. flour; 1 yeast cake dissolved in $\frac{1}{2}$ cup lukewarm water; let stand $\frac{1}{2}$ hour, then add 1 pt. flour; 1 tbs. lard; 2 tbs. sugar; 1 tsp. salt. Mix altogether 20 minutes, then let rise until light, when light make into little rolls, put into pans, let rise again, bake 20 minutes in hot oven. In hot weather mix the dough in the morning and at 6 o'clock they are ready to bake. Mrs. W. A. Mather.

BROWN BREAD.

1 egg; $1\frac{1}{2}$ cups sour milk; 1 tsp. soda; $\frac{1}{2}$ cup molasses; $\frac{1}{4}$ cup cornmeal; $1\frac{1}{4}$ cups graham flour; $\frac{1}{2}$ cup white flour. Salt. Bake 1 hour. Mrs. W. B. MacLean.

BROWN BREAD.

1 well beaten egg; 1 cup molasses, $\frac{1}{3}$ cup sugar; $1\frac{1}{2}$ cup sour milk or butter milk; 2 even tsp. of soda dissolved in a little hot water; $\frac{1}{2}$ tsp. salt. Graham flour to make like soft ginger bread. Bake in slow oven about 1 hour. Mrs. William C. Willets.

GRAHAM BREAD.

1 cup flour (white); 3 cups graham flour; 2 cups sour milk; 1 tsp. baking powder; $\frac{1}{2}$ tsp. soda; scant $\frac{1}{2}$ cup sugar; a little salt. Mix. Bake in a loaf. Mrs. H. W. Gibson.

CINNAMON ROLLS.

2 cups flour; 2 heaping tsp. baking powder; 2 tbs. sugar; 1 tbs. melted lard; little salt; enough milk to make a soft dough. Roll thin and cover with melted butter, cinnamon, raisins and thin pieces of citron. Roll and cut in 1 inch pieces, bake quickly and serve at once. A. L. McLean.

MARIE ROLLS.

1 qt. warm milk; 1 cup sugar; $\frac{3}{4}$ cup butter; 1 tbs. salt; 1 cake compressed yeast. Flour to make stiff batter. Do not knead—stir stiff with spoon. Add 2 eggs beaten lightly, last thing. Set to rise. When light roll out—form as Parker House rolls or any desired shape. Mrs. D. P. Ensign.

BISCUIT.

Warm a pan with hot water, for biscuit take about pt. of sponge. Break in an egg, add 1 tbs. of sugar, and 1 tbs. of melted butter. Beat with fork until well mixed. Add enough flour to put down in a medium hard sponge. Allow this to rise and when light roll out to $\frac{1}{2}$ inch thickness. Cut with biscuit cutter. Brush each biscuit with melted butter and sprinkle a little sugar on top. Fold each in half and let rise in pans until light. Bake in medium oven.

Mrs. Chas. Sandborn.

ROLLS.

$\frac{3}{4}$ cake compressed yeast; $2\frac{1}{2}$ cups milk; little salt; flour to make like bread sponge; 2 heaping tbs. sugar; raise 4 hours. Then add $\frac{1}{2}$ cup butter; 2 eggs. Mix a little stiffer than cookies. Roll out and cut with cookie cutter. Butter and fold over. Let rise 2 or 3 hours and bake.

Mrs. Powell.

NUT BREAD.

4 cups flour; 4 heaping tsp. of baking powder; 1 tsp. salt; $\frac{1}{2}$ cup sugar. Sift all together then add 2 cups sweet milk; 1 egg beaten into the milk; 2 cups walnuts (broken). Raise 20 minutes, bake $\frac{1}{2}$ hour. This makes 2 loaves.

Mrs H. D. Bliss.

NUT BREAD.

1 pt. flour; 2 heaping tsp. baking powder; $\frac{1}{2}$ cup sugar; 1 cup chopped walnuts; $\frac{1}{2}$ tsp. salt. Mix and add enough sweet milk to make a very stiff batter. Put in a bread tin, let stand in a warm place 20 minutes and bake 30 to 45 minutes in a moderate oven. Mrs. Eddy Capps.

NUT BROWN BREAD.

$\frac{3}{4}$ cup graham flour; $\frac{3}{4}$ cup white flour; $\frac{1}{4}$ cup molasses; $\frac{1}{4}$ cup or more nuts; $\frac{3}{4}$ cups sweet milk; 1 tsp. baking powder. Mix and put at once into pans. Let stand for 20 minutes or so, then bake. Very nice for thin sandwiches. Mrs. Milton O. Nelson.

MUFFINS.

3 tbs. butter; 3 tbs. sugar; 1 egg; 1 cup milk; 2 cups flour; 2 tbs. baking powder. Mary L. Norton.

GERMAN TEA BISCUIT.

1 qt. flour, sifted with two $\frac{1}{2}$ tsp. baking powder and a little salt. Rub in $\frac{1}{2}$ cup butter. 2 eggs beaten separately, enough milk to make a dough to roll. Roll thin, cut in small rounds, put jam, jelly or marmalade on, wet edges and fold over, or take two rounds place jam on one, wet edges and pinch together. Bake in hot oven. Mrs. W. D. Shelden.

SOUTHERN BISCUITS.

1 tbs. butter; 2 tbs. sugar; 2 teacups warm milk; 1 yeast, compressed; 1 tsp. salt; 2 eggs; 4 large cups flour. Mix at 10 in the morning, let rise until 3, then pour on board and pat until $\frac{1}{2}$ inch thick. Cut with biscuit cutter, spread on melted butter, putting 2 together, spread on top with butter, let rise until 6 and bake 15 minutes.

Mrs. M. A. Green.

BLUEBERRY MUFFINS.

Butter size of an egg; $\frac{1}{2}$ cup sugar creamed; 1 cup sweet milk; 2 eggs well beaten; 3 scant cups flour; 2 tsp. baking powder in flour; 2 cups fresh blueberries, dredged in some of the flour.

Mrs. Ernest Z. Wanous.

POPOVERS.

2 eggs; 2 cups flour; 2 cups milk. Beat all together with egg beater until batter is light and frothy. Fill muffin tins $\frac{2}{3}$ full and bake 20 minutes, increasing the heat after they rise.

Gladys A. Campbell.

GRAHAM, RYE OR WHEAT GEMS.

$1\frac{1}{2}$ cups graham, rye or whole wheat; $\frac{1}{2}$ cup white flour; 1-8 cup sugar; 1 cup milk; $\frac{1}{2}$ tsp. salt; 2 tsp. baking powder; 1 egg; 1 large tbs. shortening. Beat quickly and bake in hot gem pans. Bacon drippings add a delicate flavor to the graham gems.

C. M. H.

BLUEBERRY MUFFINS.

2 tbs. butter; 4 tbs. sugar; 1 egg, beaten together until very light; 1 tsp. salt; 1 cup sweet milk; 2 cups flour; 3 heaping tsp. baking powder; 2-3 cup blueberries.

Mrs. J. C. Sterling.

FRUIT GEMS.

1 teacupful of milk; 1 cup of wheat flour; a pinch of salt; 1 beaten egg; add chopped raisins, figs, dates, together or separate, roll the fruit in dry flour. Suit your taste as to amount of fruit. If a little sweet cream is used in mixing the dough, the cakes will be nice enough for dessert or a lunch for traveling.

Mrs. J. F. Willis.

SOUTHERN SOFT CORN BREAD.

1 egg beaten light; 1 qt. milk; 1 cup yellow cornmeal; $\frac{1}{2}$ tsp. salt; 2 tsp. baking powder. Mix together, pour into baking pan, put bits of butter over the top about 2 tbs. in all. Bake 25 minutes; as it bakes stir it about every 5 minutes; serve in the same dish accompanied by jelly. Must be served with a spoon.

GOOD JOHNNYCAKE.

1 cup cornmeal; 1 cup flour; 1 cup sour milk; 1 level tsp. soda; 1 tbs. of sugar; 1 tbs. melted butter or lard; 1 egg; a pinch of salt. Beat sugar and egg then add milk and flour and melted butter last.

Mrs. William Moorhead.

PRUNE ROLLS.

Soak $\frac{1}{2}$ lb. of prunes overnight. Stew until very tender and run through colander to remove stones and skins. If not sweet enough add a little sugar. Use any good recipe for rolls. Roll out thin, cut with biscuit cutter. Dip each round in melted butter (half lard will do) and on top of each biscuit put 1 large tsp. of prunes. Let rise very light before baking. Chopped almonds sprinkled over top make a nice addition.

Mrs. J. C. Moodey.

PENNY MUFFINS.

Soak 1 cake yeast foam in $\frac{1}{2}$ cup warm water until soft, 2 cups hot water; 2 tbs. lard; 2 eggs beaten; $\frac{1}{2}$ cup sugar; 1 tbs. salt. As much flour as can be stirred in, let it set in a warm place 18 hours, then make into biscuits and let rise 2 hours, bake in gem pans in a very hot oven.

Opal S. Fay.

CRANBERRY MUFFINS.

Cream $\frac{1}{3}$ cup butter, gradually beat $\frac{1}{4}$ cup sugar into this. Add 1 egg beaten separately very light, add $\frac{3}{4}$ cup milk; 2 cups sifted flour and sifted again with 2 rounded tsp. baking powder and $\frac{1}{2}$ tsp. salt. When well mixed, beat in 1 cup cranberries, cut in halves. Bake 25 minutes in well buttered muffin pans.

Ellen Brooks.

BLUEBERRY CAKE.

1 pt. blueberries; 1 cup sugar, $\frac{1}{2}$ cup butter; $3\frac{1}{2}$ cups flour; 2 eggs; $\frac{1}{2}$ tsp soda; 1 tsp. cream tartar, or 2 tsp. baking powder.

Harriet C. Dodge.

CORN BREAD (Fine).

2 eggs; $\frac{1}{2}$ cup sugar; 2 tbs. butter; 1 cup sweet milk; 3 tsp. baking powder; $1\frac{1}{2}$ cups flour; $\frac{3}{4}$ cup cornmeal; a little salt. Should not be much thicker than sponge cake.

Mrs. T. F. Quinby.

GRAHAM MUFFINS.

1 cup graham flour; 1 cup wheat flour; 1 cup sweet milk; $\frac{1}{2}$ cup sugar (scant); 1 egg; 3 tsp. baking powder. Bake in well buttered tins and moderately hot oven. Use same recipe with 2 cups wheat flour or 1 cup corn meal and 1 of wheat flour.

Mrs. N. S. Davis.

OAT MEAL WAFERS.

$1\frac{1}{2}$ cups oat meal; $\frac{1}{2}$ cup prepared cocoanut; 1 level tsp. salt; 1 level tsp. baking powder; 1 cup sugar; 2 eggs well beaten, then add 1 tbs. melted butter. Drop $\frac{1}{2}$ tsp. on buttered tins about 4 inches apart. Leave 1 minute on tin after taking from oven. Do not allow to cool or they will break.

Mrs. Longsdorf.

WAFFLES—EXCELLENT.

Beat 1 egg light, add 1 pt. milk; 1 pt. flour; 2 rounding tsp. baking powder; 1 tbs. melted butter, $\frac{1}{2}$ tsp. salt.

H. G. H.

BAKING POWDER BISCUITS.

2 cups flour; 4 tsp. rounded of baking powder; $\frac{1}{2}$ tsp. salt; $\frac{3}{4}$ cup milk; 2 tsp. butter. Sift the flour, baking powder and salt together. Mix it and the butter with the hands. Then add the milk, stirring a little in at a time.

Mrs. Chas. H. Burwell.

PARKER HOUSE ROLLS—BREAD STICKS.

1 pt. hot milk; 2 tbs. butter; 2 tbs. sugar; 1 tsp. salt; $\frac{1}{4}$ yeast cake if mixed at night; or, $\frac{1}{2}$ yeast cake if mixed in the morning; flour. Pour the hot milk on the butter, salt and sugar, and when the milk is lukewarm, add the yeast cake which has been softened in lukewarm water. Add 3 cups of flour to make a sponge; beat and put to rise. When light and spongy, add flour to make a stiff dough and knead until smooth and elastic to the touch. Let rise until double its former bulk. Knead again, if necessary, and roll the dough $\frac{1}{2}$ inch thick. Lift from the board and let it shrink before cutting, so that the rolls may be of uniform shape. Cut with a round or oval cutter, place a bit of butter near the edge of the dough, then fold over so that the edges are even. Press the roll to prevent its separating as it rises. Place the rolls on a sheet to rise and when light, bake in a hot oven. Use part of the dough for bread sticks. Roll a small piece of dough into a ball, then into a stick, which should be a foot long and about the diameter of the little finger. Bake in a moderate oven until brown.

PIN WHEEL BISCUIT.

2 cups flour; 2 tbs. sugar; 4 tsp. baking powder; $\frac{1}{2}$ tsp. salt; 2 tbs. butter; 2-3 cup milk. Roll out thin, spread lightly with butter, sprinkle with sugar and cinnamon; $\frac{1}{2}$ cup raisins; 2 tbs. finely chopped citron. Roll out and cut 1 inch thick. Lay flat on pan, bake in hot oven.

Mrs. Ella Clark.

ENTIRE WHEAT GEMS.

8 tbs. of entire wheat flour; 2 tsp. baking powder; 1 tbs. sugar; pinch of salt; 2 tbs. melted butter. Add enough milk to make batter stiff enough to drop from spoon. This makes 8 gems.

Florence McDonough.

CHEESE STICKS.

1 cup grated cheese; $\frac{1}{4}$ tsp. salt; 2-3 cup flour; 2 tbs. of milk, 1 cup of fine breadcrumbs; 1 tbs. of butter. Cream butter and flour, crumbs and cheese. Mix thoroughly and add milk. Roll $\frac{1}{4}$ inch thick, cut $\frac{1}{4}$ inch wide; 5 inches long, and bake in a moderate oven.

Mrs. Frank T. Corriston.

STEAMED GRAHAM BREAD.

2 cups sweet milk; 2 cups graham flour; 1 cup white flour; $\frac{3}{4}$ cup sugar and molasses, (mix 1 tsp. small) soda, 2 tsp. baking powder. Steam $1\frac{3}{4}$ hours. Bake 15 minutes.

NUT BREAD.

Scald 1 cup rolled oats with 2 cups boiling water; 1 tbs. lard. When cool add $\frac{1}{2}$ cup sugar, 1 qt. flour, 1 tsp. salt, $\frac{1}{2}$ cake compressed yeast dissolved in 1-3 cup warm water. Let rise over night. In morning add 1 cup flour and $\frac{1}{2}$ cup chopped nuts. Beat well, put into two loaf pans, let rise for at least an hour. Then bake.

Mrs. G. C. Barry.

CHEESE STRAWS.

1 cup flour; 1 tsp. salt; $\frac{3}{4}$ cup grated cheese; a few grains cayenne; 2 tbs. butter; $\frac{1}{2}$ tsp. baking powder. Milk enough to make a soft dough. Sift flour, pepper, baking powder together, put in butter, then grated cheese. Add milk slowly, using enough to make a soft dough. Toss on a lightly floured board, roll out light, cut in strips the length of a pencil, also make some small rings. Bake in a hot oven until light brown. Put the sticks through one or two rings.

Mrs. Quinby.

KUGELHUPF.

1 compressed yeast cake dissolved in cup of lukewarm milk and enough warmed flour to make a thick batter. Set to rise. When light add 1 cup of warm milk; $\frac{1}{2}$ cup sugar; $\frac{1}{4}$ cup melted butter and flour to make about consistency of cake. Beat in 3 eggs 1 at a time. Add a little salt. Let rise. Pour the dough into a cake pan with tube in center, filling about $\frac{1}{2}$ full. When risen nearly full bake in medium hot oven. Raisins ($1\frac{1}{2}$ cups) and blanched almonds may be added.

Mrs. J. B. Lambert.

GRIDDLE CAKES.

2 cups flour; 2 cups sweet milk (scant); $\frac{1}{2}$ tsp. salt; 2 tsp. melted butter; 2 tsp. baking powder; 1 egg may be used but is not necessary.

Graham or cornmeal cakes may be made by the same rule using $\frac{1}{2}$ or $\frac{1}{3}$ of the meal for variety. Sour milk may be substituted, 1 level tsp. soda to the cup.

SIMS MALTED WHEAT HAS NO EQUAL.

SIMS MALTED WHEAT BREAKFAST FOOD.

3 cups boiling water, 2 cups boiling milk, 1 cup of Sims Malted Wheat and $\frac{1}{2}$ tsp. salt. Stir in slowly. Boil from 20 to 30 minutes, preferably in a double boiler. Boiling a little longer adds to the delicacy of the flavor. 5 minutes before serving add 2-3 cup chopped figs.

SIMS MALTED WHEAT MUFFINS.

Cream $\frac{1}{3}$ cup butter, gradually beat $\frac{1}{4}$ cup sugar into this. Add 1 egg beaten separately very light, add $\frac{3}{4}$ cup milk, 2 cups Sims Malted Wheat (sifted), Sift after measuring, with two rounded tsp. baking powder and $\frac{1}{2}$ tsp. salt. Bake 20 minutes in well buttered muffin pans. Add eggs the very last.

SIMS MALTED WHEAT INDIAN BREAD

2 eggs; $\frac{1}{2}$ cup sugar; 2 tsp. butter; 1 cup sweet milk; 3 tsp. baking powder; $1\frac{1}{2}$ cups flour; $\frac{3}{4}$ cup Sims Malted Wheat; a little salt. Should not be thicker than sponge cake.

SIMS MALTED WHEAT TORTE.

Beat yolks of 5 eggs, add 1 cup sugar, 1 cup walnuts chopped very fine, $\frac{1}{2}$ cup Sims Malted Wheat, $\frac{1}{4}$ cup of rolled toast crumbs; grated rind of one lemon, tsp. baking powder, whites of 5 eggs. Bake in 3 layers, put jam between and sweetened whipped cream on top.

BUCKWHEAT CAKES.

1 cup buckwheat; $\frac{1}{2}$ cup cornmeal; $\frac{1}{2}$ cup flour; $\frac{1}{2}$ tsp. salt; $\frac{1}{2}$ yeast cake, 2 cups boiling water. Scald the meal with the water, add salt, beat well, when cool add flour and buckwheat, add yeast cake (dissolved). Let stand over night, in morning pour off discolored water and add $\frac{1}{2}$ cup milk in which $\frac{1}{4}$ tsp. soda has been dissolved. Beat well, let rise a little while. 1 tbs. molasses added if liked.

HEFEN-KRANZ.

$\frac{1}{2}$ pt. milk, $\frac{1}{2}$ cup sugar; 3 oz. butter; $\frac{1}{4}$ lb. raisins (seeded) $\frac{1}{4}$ lb. citron (cut small); 3 eggs; $\frac{1}{4}$ lb. almonds (blanched, chopped); flour. A little more sugar, melted butter, cinnamon, white of an egg.

Make a sponge of 1 yeast cake, $\frac{1}{4}$ cup each of milk and water and a little flour. Let rise 10 or 15 minutes; when light add the $\frac{1}{2}$ pt. milk, sugar, butter, eggs and flour enough to make a soft dough. Beat in a warm place with a wooden spoon $\frac{3}{4}$ of an hour. Let rise over night. Next morning (early) roll thin and spread with melted butter, roll up, repeat 3 times, after the 3rd time sprinkle on a little sugar and cinnamon then the raisins, citron and most of the almonds. Roll into a wreath and spread top with the white of an egg well beaten, and rest of almonds (chopped or in halves). Let rise and bake about 1 hour. Should be eaten while fresh. Bake in a pan 12 inches in diameter, $3\frac{1}{2}$ inches deep, with a tube 4 inches in diameter. Can be commenced in the morning and baked by 2:30. Mrs. H. A. Tuttle.

KUCHEN.

Put into 1 scant pt. of sifted flour a pinch of salt, tsp. of baking powder and sift. Add 2 tbs. of sugar. Rub in a piece of butter size of an egg. Break an egg into a cup and fill not quite full of milk. Mix with the flour to make a soft dough. Roll out, put in tin, place sliced apples on the top sprinkling a little sugar, cinnamon and sweet cream. Bake in a moderate oven until apples are done. Sliced peaches or prunes may be used. Prepare the prunes thus: Soak over night 1 lb. of prunes. Stew until tender. Stone them and boil down the juice, adding a little sugar. Place the prunes very carefully in rows upon the kuchen; squeeze on the juice of $\frac{1}{2}$ a lemon and add a little of the sweetened prune juice. Bake until the crust is done. May be served hot as dessert.

Mrs. Quinby.

DAINTY ROLLS.

1 cake compressed yeast; $2\frac{1}{2}$ half cups milk; level tsp. salt; 2 heaping tbs. sugar. Flour to make like bread sponge. Raise until light, then add $\frac{1}{2}$ cup butter or lard and 2 eggs. Mix a little stiffer than cookies. Let stand until light. Roll out, spread with melted butter, cut with cooky cutter and fold over like Parker House rolls. Raise and when light bake in a quick oven.

Mrs. Charles H. Burwell.

Cake.

*"Beware of the warning
Lest your cake be dough."*

GENERAL RULES FOR CAKE MAKING.

In selecting the material be sure to get the winter wheat flour, known to the trade as pastry flour, for while spring wheat flour is the best for bread, it is impossible to have perfect success, especially with the more delicate cakes, when this is used. For Angel, Sunshine and all Sponge Cakes sift flour three or four times before measuring in order to lighten it. When baking powder is used sift flour once, then measure, add baking powder and sift until thoroughly mixed. When cream of tartar and soda is used instead of baking powder, add the cream of tartar to the egg when half beaten and the soda to the flour, in the same way as baking powder is used. Always add the cream of tartar to the whites of eggs when making cake containing both whites and yolks, but beaten separate. When substituting cream of tartar and soda for baking powder, use in the proportion of 1 tsp. of cream of tartar and a scant half tsp. of soda to 2 tsp. of baking powder which is the required amount for any cake of ordinary size.

Granulated sugar is the best although some have failed by using it since it is heavier than the soft sugars, it requires 1-5 less to give the same result. Sugar should be sifted once to take out any lumps of foreign matter.

Eggs should be fresh and cold. It is immaterial as to the kind of beater used in beating the yolks, only that they are beaten thoroughly to a quick froth. Very few take the time to beat them as they should be and consequently the cake is heavy and has the strong taste of the

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eggs which would not be the case were the yolks thoroughly beaten. Rotary beaters do not fill the air cells but toughen the egg; therefore the cake will not raise to the required lightness and will be tough. Especially is this true in Angel, Sunshine or Sponge Cake.

To cream butter and sugar, especially when the butter is hard, warm the sugar slightly, this will soften the butter without melting it and will save time and labor.

In mixing cakes there are two rules which are very important and should be remembered. The first applies to cakes containing butter and milk; they should be stirred or beaten thoroughly, especially after the flour is added. The second applies to Sponge Cakes and includes all cakes that do not contain butter or milk; these should never be stirred, but sugar and other ingredients beaten in being careful to beat up to keep the batter light, and the flour should be added last and folded lightly through, being careful not to overdo this for every stroke of the spoon after the flour is added tends to toughen the batter. This is one cause of so many tough sponge cakes. All cakes should be baked in ungreased molds, and all the loaf cakes excepting those containing fruit or nuts, should be inverted and allowed to hang in the mold to cool, which is the only way known to keep them from settling. In this way cakes do not require as much flour or to be made as stiff as in the old way and are far more delicate.

The last important part is the baking which with a little care can be easily mastered. The rule is to allow the cake to raise to the desired lightness before browning over, then increase the heat and bake as fast as possible without burning; therefore the lighter the batter, when put into the oven the hotter the oven can be.

FRUIT CAKE.

2 cups sugar, 1 cup butter, creamed, 1 cup sour cream, 1 tsp. soda dissolved in the cream, 3 eggs well beaten, $2\frac{1}{2}$ cups of flour, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. cloves, pinch salt, 1 lb. raisins, 1 cup nut meats, chopped. Bake 1 hour in slow oven.

Mrs. William C. Willets.

FRUIT CAKE.

2 cups brown or white sugar, 2-3 cup of butter, 4 eggs, 1 cup of jelly or molasses, 1 grated nutmeg, 2 tsp. cinnamon, 2 tsp. allspice, 1 cup strong coffee, 1 tsp. soda, 2 lbs. raisins stoned, 1 lb. currants, 5 cups flour, a little salt. Bake $1\frac{1}{2}$ hours in a slow oven.

Mrs. William Moorhead.

MARSHMALLOW CAKE.

$1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup cornstarch, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups pastry flour, whites 6 eggs, 2 even tsp. baking powder; make a boiled icing, when cool add about $\frac{1}{2}$ lb. of marshmallows, that have been melted by putting in the oven a few minutes; stir hard until thoroughly mixed.

Mrs. Geo. H. Crosby.

STRAWBERRY SHORTCAKE.

Put 2 qts. of capped berries in a colander and pour cold water over them. Reserve a few of the choicest ones to be used as a garnish. Cut the others in halves and mix with a cup and a half of sugar. Set in a warm place for an hour or two. Make a soft dough of 2 cups of sifted flour, 3 full tsp. of baking powder, $\frac{1}{3}$ of a cup of butter, 1 egg, $\frac{3}{4}$ of a cup of sweet milk and 1 tsp. of salt. Divide the dough and roll into 2 pieces to fit a round pan. Spread the layers with softened butter, place one on top of the other and bake for 15 or 20 minutes. When done pull the layers, apart and put a layer of sweetened berries between and another on top. Serve on round plates with whipped cream and the whole berries.

Miss Alma Holland.

FRUIT CAKE.

2 cups sugar, 1 cup butter, 2 cups flour, 3 cups raisins, 3 cups currants, 6 eggs, 1 grated nutmeg, 1 tbs. mace and cinnamon, 1 tsp. soda, 1 wine glass wine or brandy, $\frac{1}{2}$ lb. citron. Bake 3 hours in a very slow oven.

Mrs. Charles Burwell.

ROSE CREAM CAKE.

2 cups sugar, 1 scant cup butter, 1 cup milk, $3\frac{1}{2}$ cups flour, whites of 8 eggs, sift the pastry flour 5 times, 2 large tsp. of baking powder well mixed through the flour. Bake in 3 layers, coloring the middle layer pink with fruit extract. Boiled icing, flavored slightly with extract of rose.

Mrs. E. W. Ensign.

WHITE FRUIT CAKE.

6 eggs, 2 cups white sugar, 1 cup butter, $\frac{1}{2}$ cup sweet milk, 3 cups flour, 2 tsp. baking powder, 1 lb. raisins, 1 cup of figs, 1 cup candied cherries, bits of orange peel, juice and grated rind of lemon.

Mrs. R. A. Ensign.

FRENCH LOAF CAKE.

2 cups sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 2 cups milk, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup citron, 2 tsp. lemon, pinch salt and a little nutmeg, 4 cups flour, 3 tsp. baking powder.

Mrs. A. P. Mather.

SHORT CAKE.

1 pt. flour, little salt, 2 tsp. baking powder, 2 tbs. butter, 1 cup milk. Mix like biscuits. Bake in 2 layers with butter spread between.

Mrs. W. J. Moorhead.

CUP CAKE.

2 cups sugar, 1 cup butter, 4 eggs, 1 tsp. cloves, 1 heaping cup stoned raisins, 1 cup sour milk, 1 tsp. soda, 1 grated nutmeg, 4 cups flour, 1 cup chopped citron. This will make two loaves.

Mrs. T. F. Quinby.

HERMIT CAKE.

1 cup walnuts, 1 cup raisins, $1\frac{1}{2}$ cups sugar, $2\frac{1}{2}$ cups flour, 1 cup milk, 1 cup shortening, 2 eggs, 2 tsp. of baking powder, 2 tsp. cinnamon, 1 tsp. allspice. Last of all $\frac{1}{4}$ cup of boiling water with $\frac{1}{2}$ tsp. (small) of soda.

Mrs. B. G. Hardwick.

GINGER BREAD.

1 cup molasses, $\frac{1}{2}$ cup sugar, 2 tbs. butter, 1 tsp. ginger, 1 tsp. cloves, 1 tsp. cinnamon, 2 tsp. soda, 1 cup boiling water, $2\frac{1}{2}$ cups flour, 2 eggs. Stir molasses, sugar, butter and spices together, then add soda dissolved in the cup of hot water, add flour, then the eggs well beaten.

Mrs. Joseph G. Palmer.

MOCHA TART.

5 eggs well beaten, 1 cup granulated sugar, 1 cup flour sifted 5 times, 1 tsp. baking powder, $2\frac{1}{2}$ tbs. Mocha Extract. Bake in layer tins, in slow oven for 20 minutes.

FILLING.

$1\frac{1}{2}$ pt. whipped cream sweetened to taste, $2\frac{1}{2}$ tbs. Mocha Extract. Put between layers and on top.

GOLD CAKE.

This is exceedingly tender and delicious when made of sour cream. It may be baked in layers or in a loaf, putting the white and yellow batters in streaks like a marble cake. For the yellow part, beat to a cream the yolks of 4 eggs, then add a cup of sugar and beat again. Add $\frac{3}{4}$ of a cup of thick sour cream into which has been stirred $\frac{1}{2}$ tsp. soda. Next fold in $1\frac{3}{4}$ cup of pastry flour that has been sifted several times over and flavor with a little grated yellow rind of orange and a tsp. orange juice or less of the extract.

ORANGE FILLING:—Beat an egg thoroughly and add 1 scant cup sugar with which 1 large tbs. of corn starch has been mixed by sifting. Add the grated yellow rind and juice of an orange and the juice of $\frac{1}{2}$ lemon. Mix thoroughly and pour over the mixture 1 cup boiling water. Cook, stirring all the time, until it thickens slightly. Cool before using.

CHOCOLATE ROLL.

Small cup sugar, large cup sifted flour, 3 eggs, beat whites first then add yolks, beat thoroughly; 2 tbs. cold water, 2 tsp. baking powder, 1 tsp. vanilla. Bake in thin layers.

FILLING:—2 squares chocolate, $\frac{1}{2}$ cup water, 1 tbs. corn starch, 3 tbs. sugar. Cook until like custard. Spread while hot.

Mrs. Ella Clark.

TWO EGG ANGEL FOOD.

1 cup flour, 1 cup sugar, 3 tsp. baking powder, pinch of salt, sift together 4 times, into all this pour 1 cup boiling milk and stir till smooth. Then fold in the well beaten whites of 2 eggs. Do not grease tin or flavor.

Miss Grace Caplin.

JELLY ROLL.

Put 3 eggs in a dish and add: 1 cup sugar, 1 cup flour, 1 heaping tsp. baking powder, $\frac{1}{2}$ cup cold water. Beat until thin and bubbling, then add flavoring. Bake in 2 pans. Spread with jelly and roll. Mrs. Charles Burwell.

EGGLESS APPLE-SAUCE CAKE.

Cream together $\frac{1}{2}$ cup butter and 1 cup sugar. Add $1\frac{1}{2}$ cups apple sauce and 3 cups flour, 2 level tsp. soda dissolved in 1 tbs. water. Mix thoroughly and add 1 tsp. cinnamon and 1 tsp. nutmeg. 1 cup chopped raisins and juice of 1 lemon. Bake in loaf in moderate oven.

ALMOND CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 3 eggs, 2 cups flour, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ tsp. baking powder. Flavor with almond and bake in two layers.

FILLING:— $\frac{1}{2}$ pt. cream, 2 egg yolks, 2 tbs. sugar, 1 large tsp. cornstarch. Cook well and when cool flavor with almond and add chopped almonds that have been blanched.

FROSTING:—1 cup sugar, $\frac{1}{4}$ cup water. Cook till it balls in cold water. Beat into the white of 1 egg. Flavor.

C. M. H.

WHITE CAKE.

2 cups sugar, 1 large spoon of butter, 2 cups flour, 1 tbs. cornstarch, 1 cup water, $\frac{1}{2}$ tsp. soda, 2 level tsp. cream of tartar, whites of 5 eggs. Bake in two layers and put together with boiled frosting. If desired $\frac{1}{2}$ cup of chopped peanut meats can be added to iceing between layers. Cream butter and sugar together. Add $\frac{1}{2}$ the quantity of flour and cornstarch with cream of tartar, then add cup of water in which soda has been dissolved. Next add balance of flour and lastly the beaten whites of eggs. Stir well but do not beat. Flavor to taste. Bake in a moderate oven.

Mrs. Walter H. Cobban.

ANGEL CAKE.

The whites of 11 eggs, $1\frac{1}{2}$ cups full of granulated sugar, 1 cup of pastry flour (measured after being sifted 4 times), 1 tsp. cream of tartar, 1 tsp. of vanilla extract. Sift the flour and cream of tartar together. Beat the sugar into the eggs and add seasoning and flour, stirring quickly and lightly. Beat until ready to put mixture in the oven. Use a pan that has little legs at the top corner so that when the pan is turned upside down after baking a current of air will pass under and over it. Bake for 40 minutes in a moderate oven. Do not grease the pan.

Mrs. Chas. Hedwall.

CHOCOLATE CAKE.

1 cake German sweet chocolate, grated; 1 cup powdered sugar, 5 eggs beaten separately, 6 tbs. flour, 2 level tsp baking powder.

FOR FILLING:—1 cup milk, $\frac{1}{2}$ cup sugar, 2 egg yolks, small lump butter, 2 tsp. flour, 1 tsp. vanilla, add whites of the eggs when cold.

BOILED FROSTING:— $\frac{1}{2}$ cup sugar, 1 tbs. cream.

Mrs. D. P. Ensign.

GOLD LOAF CAKE.

Yolks of 8 eggs, $1\frac{1}{4}$ cups of granulated sugar, 2-3 cups of butter, 2-3 cup of sweet milk, 2 cups of flour, 1 tsp. cream of tartar, scant $\frac{1}{2}$ tsp. soda, flavor to taste. Sift flour once then measure, add soda and sift three times. Cream butter and sugar thoroughly, beat yolks about half, add cream of tartar and beat to a stiff froth, add this to creamed butter and sugar and stir thoroughly, add milk then flour and stir very hard. Put in a slow oven at once. Will bake in 30 to 50 minutes. Good also as layer cake with whipped cream filling. Boiled frosting with $\frac{1}{2}$ cup chopped dates make a delicious filling.

Louise Burnwell.

ANGEL CAKE.

Whites of 8 large eggs or nine small ones, $1\frac{1}{4}$ cups granulated sugar, 1 cup of flour (any good pastry flour), $\frac{1}{2}$ tsp. cream of tartar, a pinch of salt, added to eggs before whipping. Flavor to taste. Directions:—Sift measure and set aside sugar and flour. Whip eggs to a foam, add cream of tartar and whip until very stiff, add sugar and beat in. Then flavor and beat in, then the flour and fold it lightly through. Put into an angel food tin, put in a cool oven until dough raises to top of pan, increase the heat and brown. Use the yolks of eggs for salad dressing for two chickens or for Gold Loaf Cake.

Louise Burnwell.

DATE LOAF.

1 lb. dates, 1 lb. English walnuts, 1 cup sugar, 1 cup flour, pinch of salt, 4 eggs beaten separately, 2 tsp. vanilla, 2 tsp. baking powder, 2 tbs. brandy. Bake 90 minutes. Keeps as well as fruit cake.

Mrs. Chas. Oliver.

A QUICK CAKE.

2 eggs, 1 cup of sugar, 1 tbs. of butter, $\frac{1}{3}$ cup of milk or cream, 1 cup of flour before sifting, 1 heaping tsp. of baking powder in flour, stir all together briskly a few minutes, bake 2 cakes in hot oven, can be baked and ready for table in 20 minutes.

Mrs. O. C. Calhoun.

SPONGE CAKE.

4 eggs, whites and yolks beaten separately, then together thoroughly, 1 cup sugar well beaten in, $\frac{1}{2}$ cup potato flour with 1 tsp. baking powder folded in. Bake in angel food tin about 40 minutes in moderate oven. Add pinch salt and flavoring.

Mrs. Arthur Mather.

BUTTERMILK CAKE.

1 coffee cup sugar, 2-3 cup butter, 2 eggs, 1 cup buttermilk, 1 cup raisins, 1 tsp. soda, 2 cups flour, spices to suit taste.

CHOCOLATE COCOANUT CAKE.

$\frac{1}{2}$ cup butter, 1 cup brown sugar, 1 cup flour, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup cocoanut, $\frac{1}{4}$ cup chopped walnuts, 2 sq. melted chocolate, 1 tsp. vanilla, $\frac{1}{2}$ tsp. soda, 3 eggs well beaten.

Mrs. D. P. Ensign.

CHOCOLATE CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, $\frac{1}{2}$ cup milk, 1 2-3 cups flour, 4 eggs beaten separately, $1\frac{1}{2}$ squares Baker's chocolate in 5 tbs. hot water (set over hot water to melt), 4 level tsp. baking powder, 1 tsp. vanilla. When all together beat hard for five minutes or more. Bake in slow oven for ten minutes and gradually increase heat, watching carefully not to overbake.

Mrs. F. T. Corrison.

DEVILS FOOD.

1 cup sugar, $\frac{1}{4}$ cup butter (soft), 1 egg, $\frac{1}{4}$ cup sweet milk, 2 good tsp. baking powder, $1\frac{1}{2}$ cups flour, 2 sq. chocolate dissolved in $\frac{1}{2}$ cup boiling water. Put all in a mixing bowl and beat five minutes or longer. Mrs. Hugh Wakefield.

DEVILS FOOD (inexpensive and good.)

1 cup sugar, $\frac{1}{2}$ cup sour milk or cream (latter is best), 1 level tsp. soda, $\frac{1}{2}$ cup hot water, $1\frac{1}{2}$ sq. chocolate, $1\frac{1}{4}$ cups flour, 2 eggs, vanilla, pinch of salt. Put sugar, cream and soda together, dissolve chocolate in hot water. Save white of one egg for frosting. Beat the rest and add to cake mixture. Sift flour thoroughly and add. Frost with boiled frosting using remaining white of egg and one cup of sugar. Bake in a dripping pan in moderate oven.

Mrs. J. C. Moodey.

FUDGE CAKE.

2 sq. chocolate melted, $\frac{1}{2}$ cup butter, 1 cup sugar, $\frac{1}{2}$ cup milk, $1\frac{1}{4}$ cups flour, 2 tsp. baking powder, $\frac{1}{2}$ cup English walnuts cut fine; 1 tsp. vanilla.

FROSTING:—1 sq. chocolate melted, 2 tbs. butter melted, 2 tbs. milk, $1\frac{1}{2}$ cups confectioner's sugar.

Grace B. Mather.

NUT LOAF.

1 cup ground nuts, mostly English walnuts, 2 cups bread crumbs, 2 beaten eggs, salt, 2 cups sweet milk or a little more if crumbs are dry, pour into a buttered baking dish, place small pieces of butter over the top, bake in slow oven 35 minutes. Eat hot.

Mrs. J. C. Sterling.

DELICIOUS ORANGE CAKE.

Rub thoroughly to a cream 2 cups of sugar and 2-3 of a cup of butter, adding 3 eggs beaten separately, squeeze the juice of 2 large oranges into a cup, adding enough water to fill it. Stir this into the mixture together with $3\frac{1}{2}$ cups flour, 2 even tsp. cream of tarter and 1 of soda, and a little of orange rind grated. Bake in layer tins.

FILLING:—1 egg, grate a little of the orange rind into this and the juice of half an orange, adding sugar enough to thicken.

Mrs. E. T. White.

POTATO CAKE.

Cream $\frac{1}{2}$ cup butter, 1 cup sugar, add $\frac{1}{2}$ cup mashed potatoes, 3 large tbs. chocolate, 2 eggs beaten separately, $\frac{1}{2}$ cup milk, $\frac{1}{2}$ tsp. vanilla, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup walnuts, $\frac{1}{4}$ tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg and cloves, $1\frac{1}{2}$ cups flour sifted 3 times with $1\frac{1}{2}$ tsp. baking powder.

Mrs. Kessing.

NUT CAKE.

2 cups sugar, 1 cup butter, white of 5 eggs, 2 tsp. of baking powder, 1 cup milk, 3 cups flour and 1 cup chopped nuts. Makes 2 loaves.

Mrs. C. J. Hedwall.

PLAIN CAKE.

1 $\frac{1}{4}$ cups powdered sugar, $\frac{1}{2}$ cup butter, 3 eggs beaten separately, $\frac{1}{2}$ cup milk, 1 $\frac{1}{2}$ cups of bread flour, 1 scant tsp. cream of tartar, $\frac{1}{2}$ scant tsp. soda dissolved in milk, 1 tsp. vanilla, grated rind of 1 lemon, little salt. Make 2 small loaves.

Mrs. Joseph Tuttle.

SPONGE CAKE.

Sift into a bowl 1 cup of granulated sugar, 1 even cup of sifted flour, 1 tsp. baking powder, 3 eggs, 3 tbs. cold water, pinch of salt, tsp. extract of almonds, mix all together thoroughly. Bake in a moderate oven 20 or 30 minutes.

Mrs. T. F. Quinby.

PORK CAKE.

1 lb. pork chopped fine, 1 $\frac{1}{2}$ cups boiling water, pour on pork and let stand few minutes, 1 cup molasses, 1 cup butter, 2 eggs, 2 cups sugar, 4 cups flour, 4 lbs. raisins, $\frac{1}{2}$ lb. dates, $\frac{1}{2}$ lb. citron, $\frac{1}{2}$ tsp. cloves, 1 tsp. soda, juice and rind of 1 lemon, 2 tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg.

Mrs. M. A. Scheldrup.

GINGER SPONGE CAKE.

1 cup molasses, 1 cup butter, 2 cups sugar, 1 cup sour milk, 4 eggs, 3 cups flour, 1 tsp. of soda, 1 tbs. ginger. This makes two loaves. Cream butter and sugar, add well beaten yolks of eggs, then molasses and $\frac{1}{2}$ of the milk and flour. Now put in ginger and soda dissolved in the rest of the milk. Last of all the 4 well beaten whites of eggs.

Mrs. Fred Darling.

SOUR CREAM CLOVE CAKE.

1 egg beaten light, 1 cup sugar, 1 cup sour cream, 1 tsp. soda dissolved in cream, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. ground cloves, pinch of salt. Mix and bake in muffin pans in moderate oven.

SOUR CREAM CAKE.

1 cup sugar, 1 cup sour cream, 2 eggs, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. soda in cream, 1 tsp. baking powder in flour, flavoring and salt.

Mrs. Strange.

SNOW CAKE.

$\frac{1}{2}$ cup butter, 1 cup sugar beaten to a cream, $\frac{1}{2}$ cup milk, $1\frac{1}{2}$ cups flour, whites of 4 eggs beaten very stiff and carefully stirred in the very last thing, 1 heaping tsp. of baking powder, flavor with vanilla or almond.

Mrs. Fred Darling.

SPICE CAKE.

$1\frac{1}{2}$ cups sugar, $1\frac{1}{2}$ cups sour milk, 2-3 cup butter, 1 cup currants, $1\frac{1}{2}$ cups seeded raisins, 1 tsp. ground cinnamon, $\frac{1}{2}$ tsp. ground allspice, $\frac{1}{2}$ tsp. ground nutmeg, 1 heaping tsp. soda, 3 eggs, 2 2-3 cups of flour. When baked mix $\frac{1}{2}$ cup sugar and $\frac{1}{4}$ cup butter, spread over top layer cover and let steam.

Mrs. T. F. Quinby.

SUNSHINE CAKE.

Whites of 7 eggs, yolks of 5 eggs, $1\frac{1}{4}$ cups granulated sugar, 1 cup flour, $\frac{1}{3}$ tsp. cream of tartar, pinch salt added to whites of eggs before whipping, flavor to taste. Sift, measure and set aside, sugar and flour. Separate the eggs, putting the whites in the mixing bowl and the yolks in a small bowl. Beat yolks to a very stiff froth, whip eggs to a foam, add cream of tartar and whip until very stiff. Add sugar to the whites and beat in, then yolks and beat in, then flavor and beat in, then flour and fold lightly. Put in moderate oven at once, bake 30 to 40 minutes.

Mrs. Charles Burwell.

THANKSGIVING CAKE.

3 eggs, $\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ tsp. baking powder, $\frac{1}{2}$ lb. citron cut fine, 1 tsp. lemon extract. Cream the butter and sugar. Separate the eggs. Add the beaten yolks, then milk. Sift the baking powder with the flour and add flour and extract. Add citron and lastly fold in beaten whites of eggs. Bake in 3 layers. Whites of 2 eggs for icing, 2 cups of sugar and tsp. lemon extract. Boil the sugar with a little water until it spins a thread. Add the beaten whites of the eggs and beat until thick enough to spread. Add flavoring.

WHITE LADY CAKE.

$\frac{1}{2}$ cup butter (scant), $1\frac{1}{2}$ cups granulated sugar sifted, 1 cup cold water, 3 even cups flour sifted 3 times before using, 2 rounded tsp. baking powder, whites 4 eggs, flavoring. Cream the butter and sugar, add $\frac{1}{3}$ of the water with 1 cup flour, beat thoroughly, add second cup flour, continue beating, into the last cup flour is sifted the baking powder and add as the others, then the rest of the water, flavor and fold in the stiffly beaten eggs.

Mrs. Paul Schmitt.

WHITE CAKE.

$\frac{1}{2}$ cup butter, $1\frac{1}{2}$ cups sugar, 2 cups flour, nearly 1 cup sweet milk, heaping tsp. baking powder, whites of 4 eggs well beaten, flavor with almond, or add 1 cup English walnuts, cut fine.

Mrs. E. W. Ensign.

WHITE CAKE.

1 cup sugar, $1\frac{1}{2}$ cups flour, 1 rounding tsp. baking powder. Put into a cup whites of 2 eggs. Fill cup half full of soft butter. Then fill cup with milk. Add flavoring and beat all ingredients 5 minutes.

Mrs. Hugh Wakefield.

BUTTER FILLING FOR LAYER CAKE.

$\frac{1}{4}$ lb. freshened butter, 2 cups powdered sugar, yolks of 2 eggs. Cream butter and sugar thoroughly, then add the eggs and 2 tbs. of cream. Flavor to taste. Cream all well together.

Mrs. D. H. McMullen.

WHITE LAYER CAKE.

2 cups of sugar, $\frac{1}{2}$ cup (small) of butter, 1 cup milk, $2\frac{1}{2}$ cups of flour (measure before sifting), 4 eggs (the whites), 2 tsp. baking powder. Bake in 3 cakes.

ICING:— $1\frac{1}{2}$ cups sugar, 2 eggs (the whites), 3 tbs. of water. Boil sugar and water together until syrup threads when dropped from spoon. Add the eggs beaten to a stiff froth and beat until stiff enough to spread nicely. Flavor with vanilla or rose.

Alma R. Holland.

WALNUT FARINA CAKE.

Yolks of 6 eggs beaten with $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup walnut meats, $\frac{3}{4}$ cup Farina, $\frac{1}{2}$ tsp. baking powder, sifted with Farina, add whites beaten very stiff. Beat batter well. Bake in 2 layers, put whipped cream between.

C. M. Cumbow.

LADY BALTIMORE CAKE.

$\frac{1}{2}$ cup butter (scant), $1\frac{1}{2}$ cups granulated sugar (sifted), 1 cup cold water, 3 even cups of flour (sifted 3 times before measuring), 2 rounded tsp. of baking powder, whites of 4 eggs. Flavor with $\frac{1}{4}$ tsp. of almond extract and $\frac{1}{2}$ tsp. vanilla (mixed). Cream the butter and sugar, add $\frac{1}{3}$ of the water with 1 cup of the flour, beat thoroughly and add second cup flour, continue beating; into the last cup of flour sift the baking powder, and add as the others, then the rest of the water, flavor and then cut and fold in the stifly beaten whites very carefully. This will make 3 layers 12 inches square, or 2 layers 14 inches square. Layer cakes require a hotter oven than loaf cakes. Use pastry flour.

FILLING FOR LADY BALTIMORE CAKE.

Grind together in the meat grinder, $\frac{1}{2}$ lb. figs, $\frac{1}{2}$ lb. pecans or English walnuts and $\frac{1}{4}$ lb. raisins. Make a boiled icing of 2 cups of granulated sugar, $\frac{1}{2}$ cup of water, whites of 2 eggs. Boil sugar and water together gently without stirring until it threads from the spoon, turn this mixture slowly in the stiffly beaten whites of the eggs, beat while turning on the hot liquid, continue beating until of the right consistency to spread, leave out $\frac{1}{3}$ and into the rest stir the fruit and nuts. Spread the fruit icing between the layers and on the top, and over this spread the plain white icing.

WHITE MOUNTAIN CAKE.

1 cup butter, 2 cups sugar, 1 cup sweet milk, 3 cups flour, whites of 5 eggs, 2 tsp. baking powder, 1 lb. mixed nuts, chopped, weighed in shell. Mrs. Charles Hedwall.

GERMAN BREAD CAKE.

12 eggs, whites and yolks beaten separately, 2 cups granulated sugar, 1 cup toasted white bread crumbs grated and sifted, $\frac{1}{2}$ tsp. salt, $\frac{1}{4}$ lb. grated almonds (not blanched), $\frac{1}{4}$ lb. grated citron, 1 grated lemon rind, 1 tsp. each cloves, cinnamon and nutmeg, 1 tsp. baking powder mixed in bread crumbs. Mix sugar and yolks, then other ingredients, last of all whites of eggs. Bake in angel food tins 1 hour in moderate oven. Very fine. Mrs. Charles H. Johnson.

GERMAN CHOCOLATE CAKE.

1 cup sugar, $\frac{1}{4}$ cup butter, 1 egg, $\frac{1}{4}$ cup milk (scant), $1\frac{1}{2}$ cups pastry flour, 2 tsp. baking powder, 2 sq. German chocolate dissolved in $\frac{1}{2}$ cup boiling water. Put all into a mixing bowl and beat for 5 minutes or longer. Bake in a moderate oven about thirty minutes. Cover with frosting made as follows: 1 cup German chocolate, 1 egg, 1 cup powdered sugar, 3 tbs. of cream, flavor with vanilla.

CHOCOLATE COCOANUT CAKE.

1 cup butter, 2 cups flour, 2 cups brown sugar, 1 cup sour milk, 2 cups cocoanut, $\frac{1}{2}$ cake of melted chocolate, 1 tsp. soda, 5 eggs, 1 tsp. vanilla. Beat butter to a cream, add sugar, dissolve soda in little sweet milk, add to sour milk, add to butter and sugar, add the beaten yolks of eggs, then chocolate grated. Put cocoanut into sifted flour, add beaten whites of eggs last. * Use either chocolate or white icing on the cake. Fresh grated cocoanut is best but if prepared cocoanut is used soak it in milk for an hour.

ICING:—Melt 2 sq. chocolate, add 1 cup sugar, 1 tbs. flour, 1 cup sweet milk, yolks of 2 eggs, cook in double boiler until it thickens, stir in $\frac{1}{2}$ cup of cocoanut either freshly grated or the prepared which has been soaked in milk, spread on the top of the cake and between the layers if a layer cake is made.

WHITE ICING:—2 cups sugar, $\frac{1}{2}$ cup water, cream of tartar size of pea, whites of 3 eggs beaten to a stiff froth, add to the hot syrup. This amount will make enough for filling between the layers of the cake and for the top. If a loaf cake is made use only $\frac{1}{2}$ recipe for the top of the cake.

Mrs. E. T. White.

GINGER BREAD.

$\frac{1}{2}$ cup of butter, $\frac{1}{2}$ cup of molasses, $\frac{1}{2}$ cup sour cream, $\frac{1}{2}$ cup sugar, 2 eggs, $1\frac{1}{2}$ cups of flour, 1 tsp. soda. Quite good with one egg and one and $\frac{1}{4}$ cups flour. Mrs. C. W. Crosby.

GOLD CAKE.

The yolks of 8 eggs, 1 cup sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sweet milk and $1\frac{1}{2}$ cups flour, 1 tsp. cream of tartar, and $\frac{1}{2}$ tsp. soda. Flavor with lemon. Mrs. Woodrow Wilson.

SILVER CAKE.

The whites of 8 eggs, 2 cups sugar, $\frac{1}{2}$ cup butter, $\frac{3}{4}$ cup milk, 3 cups flour, 1 tsp. cream of tartar, 1 tsp. soda. Flavor with rose or vanilla.

Mrs. Woodrow Wilson.

"First Lady of the Land."

MARBLE CAKE.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 cups flour, $\frac{1}{2}$ cup milk, 1 level tsp. soda, $\frac{3}{4}$ tsp. cream of tartar, whites of 3 eggs. Always put whites well beaten the last thing. Divide mixture and to one part add: $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{4}$ tsp. nutmeg, $\frac{1}{4}$ tsp. cloves. Add some raisins if desired.

Fannie Mather.

SOFT GINGER BREAD.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup New Orleans Molasses, $1\frac{1}{2}$ cup pastry flour or (bread flour), 1 level tsp. soda, 1 heaping tsp. ginger, 1 rounding tsp. cinnamon, 1 egg, $\frac{1}{4}$ cup very soft butter. Put all ingredients into a bowl and beat 5 minutes.

WALNUT TORTE.

Beat yolks of 6 eggs until thick and creamy, add 1 cup granulated sugar. $\frac{1}{2}$ cup cream of wheat, $\frac{1}{4}$ cup crushed toast, 1 cup finely chopped walnuts, add 6 stiffly beaten whites of eggs. Bake in 3 small layers 20 minutes. Spread raspberry jam between 2 layers. Cover top and sides with whipped cream, sweetened and flavored.

Mrs. Pierce.

CHOCOLATE ICING.

1 cake German sweet chocolate, 1 cup confectioner's sugar, 1 egg, 2 tbs. sweet cream. Vanilla flavoring added after cooking. Mix in order given. Beat egg without separating. Set bowl in boiling water on range until all is dissolved. Apply an inch thick on cake.

Miss G. I. Chase.

LEMON CAKE FILLING.

1 cup hot water, 1 cup sugar, juice and rind of 1 lemon grated, 1 tbs. corn starch dissolved in a little cold water. When almost cooled add 1 beaten egg.

Mrs. Charles Hedwall.

MARSHMALLOW FROSTING.

2 cups sugar, 1 cup water, pinch of cream tartar, 2 whites of eggs, 2 tbs. granulated gelatine dissolved in 1 tbs. of water. After boiling sugar and water stir into gelatine and turn in the whites of eggs.

Mrs. William H. Norton.

APRICOT FILLING.

Apricot pulp sweetened. Butter layers of cake and spread apricots between and on top. Serve with whipped cream.

Mrs. W. J. Moorhead.

CARAMEL FROSTING.

1 cup caramel sugar, $\frac{1}{3}$ cup butter, $\frac{1}{2}$ cup milk.

Mrs. H. L. Wakefield.

ICING.

1 cup white sugar, $\frac{1}{2}$ cup milk, 2 squares chocolate. Boil until thick, then add yolk of 1 egg. Boil 1 minute more, take from fire and stir until the right consistency to frost.

Mrs. Longsdorf.

Cookies and Doughnuts

"He's lost every hoof and hide, I'll bet a cookie."

—Bret Harte.

"An enormous dish of balls of sweetened dough, fried in hog's fat, and called doughnuts or olykaoeks."—Irving.

GERMAN ALMOND COOKIES.

Whip whites of 6 eggs to a stiff froth, add 1 lb. granulated sugar, 1 lb. of finely chopped almonds, 1 tsp. cinnamon, grated rind of 1 lemon, drop from tsp. on a buttered tin and bake slowly $\frac{1}{2}$ hour.

Mrs. Pierce.

MARGUERITE RECIPE.

$1\frac{1}{2}$ tbs. granulated sugar, $1\frac{1}{2}$ tbs. powdered sugar, $\frac{1}{2}$ tsp. lemon juice, white of 1 egg unbeaten, $\frac{3}{4}$ cup chopped walnuts. Mix well together and spread on crackers; brown in a hot oven.

Mrs. Lugsden.

HERMITS.

$1\frac{1}{2}$ cups brown sugar, 1 cup butter, 2 eggs, 1 cup chopped raisins, 2 tbs. milk, cinnamon, cloves, nutmeg, 1 tsp. saleratus.

Mrs. John F. Willis.

CHOCOLATE BARS.

$\frac{1}{3}$ cup butter, 1 cup sugar, 2 eggs, 1 level cup pastry flour or scant cup ordinary flour, 2 sq. Baker's chocolate, 1 cup walnut meats chopped. Cream, butter and sugar, add eggs beaten together, add flour. Melt chocolate and add, mixing thoroughly. Add walnut meats. Spread about $\frac{1}{2}$ inch thick in buttered tin and bake $\frac{3}{4}$ hour in very slow oven. This should be a little sticky when first baked. Cut into bars.

Mrs. C. E. Yeoman.

LEMON COOKIES.

1 pt. sugar, 1 cup butter, 3 eggs, juice and grated rind of 1 lemon, 1 tsp. soda dissolved in lemon juice, 1 qt. flour. Do not mix too stiff. Roll, cut and bake.

Mrs. E. W. Ensign.

OATMEAL DROPS.

Cream 1 cup butter and 1 cup sugar, add 2 well beaten eggs, 4 tbs. milk, $\frac{3}{4}$ tsp. soda, 1 tsp. cinnamon, 1 cup chopped raisins, 2 cups oatmeal, 2 cups flour. Bake on buttered paper, make batter quite stiff.

Mrs. J. F. Willis.

PEANUT COOKIES.

Cream together 2 rounded tbs. of butter and $\frac{1}{4}$ cup granulated sugar, add 1 well beaten egg, 2 tbs. milk and 1 tsp. of lemon juice, mix 1 tsp. of baking powder with $\frac{1}{2}$ cup flour and stir in, add 1 cup of finely chopped peanuts and more flour if necessary to make a stiff batter. Drop by tsp. in buttered tins, an inch or so apart and bake in a quick oven.

Mrs. Rodearmel.

WALNUT BROWNIES.

$\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup molasses, $\frac{1}{2}$ cup shortening, $\frac{1}{2}$ cup milk, 1 egg, $\frac{1}{2}$ tsp. soda, $1\frac{1}{2}$ cups flour, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. allspice, $\frac{1}{2}$ tsp. (small) ginger. Bake in gem pans and decorate on top with walnut meats and dates.

Mrs. B. G. Hardwick.

CHOCOLATE HERMITS.

1 egg, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup milk, 2 tsp. baking powder, 3 tbs. melted chocolate, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup nuts, $1\frac{1}{2}$ cups flour, pinch of salt. Drop from spoon on to buttered pans.

Miss Grace Caplin.

PITTSBURG COOKIES.

2 cups sugar, 1 cup butter, 1 cup rich sour cream, 2 eggs, 5 cups flour, 1 tsp. soda, pinch of salt and a little nutmeg. Roll cookies very thin, sprinkle a little sugar on top and bake.

Mrs. Walter Cobban.

FLORIDA COOKIES.

2 cups brown sugar, 1 cup butter, 3 eggs, $\frac{1}{4}$ grated nutmeg, 3 cups flour, 2 cups seeded raisins, 1 tsp. soda (dissolved in $\frac{1}{3}$ cup hot water). Drop from a spoon and bake in a moderate oven.

Mrs. J. C. Buchanan.

GINGER COOKIES.

1 cup molasses, 1 cup sugar, 1 cup melted butter, 2 eggs, scant $\frac{1}{2}$ cup boiling water, 1 tsp. soda, 1 tsp. ginger. Let this batter cool then add flour to mix very soft. Roll out or drop from spoon on greased pans.

Mrs. C. H. Burwell.

GINGER COOKIES.

1 cup sugar, 1 cup shortening, 1 cup molasses, 1 cup sour cream with 1 tsp. soda, 1 tsp. ginger, 1 tsp. cinnamon, 1 tsp. cloves. Flour to make medium thickness. I always roll out dough and make a tester first. If very rich cream is used $\frac{3}{4}$ cup shortening is plenty. Pinch salt.

Mrs. Arthur Mather.

VERY RICH DELICIOUS COOKIES.

$\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. sugar, 3 yolks of eggs, $\frac{3}{4}$ lb. flour, 3 tbs. cream. Mix all together on a board and roll out very thin, cut in shapes and sprinkle nuts or cocoanut on top. Any flavoring. These bake very quickly. Mrs. G. Norstrom.

BROWNIES.

1 cup sugar, $\frac{1}{2}$ cup butter, 2 eggs, $\frac{1}{2}$ cup nuts, 2 sqs. chocolate melted, 1 cup flour, pinch of salt. Cream, butter and sugar, add eggs well beaten, then nuts and melted chocolate. Flour and salt last. Do not mix too stiff. Drop by tsp. on greased tin a little distance apart. No soda or baking powder required. This will make 4 dozen.

Mrs. J. C. Moodey.

MACAROONS.

Whites of 2 eggs, $1\frac{1}{2}$ cups almond powder. Mix the almond powder gradually with the unbeaten whites of eggs. The mixture should be thick enough to look somewhat rough. Add more powder to thicken, if it is not sufficiently thick. Bake on unbuttered paper. Drop the macaroon mixture on the paper, allowing 1 tsp. for each macaroon. Bake in a very slow oven for 15 minutes, or until a delicate brown. The time should not exceed 20 minutes. When done, place paper on a wet board and allow it to stand for a few minutes, then remove macaroons from paper. When cool, place in a tin box or a mason jar. They should be kept several days before using.

JUMBLES.

$\frac{1}{2}$ lb. butter, $\frac{1}{2}$ lb. sugar, 2 eggs, $\frac{1}{8}$ nutmeg, $\frac{1}{2}$ lb. flour. Sift the spice with the flour. Cream the butter, add the sugar gradually and cream again. Add the eggs unbeaten and stir until light. Add the flour slowly and mix well. Place 1 tsp. of dough on a smooth baking sheet and bake in a hot oven until the edges are a delicate brown. Do not put the cakes too close together. Remove from the sheets as soon as they are taken from the oven.

GRAHAM COOKIES.

1 cup sugar, $\frac{3}{4}$ cup butter, $\frac{1}{2}$ cup sour milk, 1 tsp. soda, spices to taste. Stir stiff with graham flour, use white to roll out, mix quite soft. Mrs. J. C. Sterling.

DATE AND WALNUT BARS.

2 eggs beaten separately, $\frac{3}{4}$ cup sugar, 3 heaping tbs. flour, 1 level tsp. baking powder, $\frac{1}{8}$ tsp. salt, 1 cup dates cut in small pieces, 1 cup broken walnuts. Put dates and walnuts through the meat grinder. Mix them with the sugar. Add the beaten yolks and beat. Then add the whites. Sift the baking powder and flour thoroughly, add to mixture and beat thoroughly. Bake in a thin sheet and cut in bars when cold. Mrs. George F. Burwell.

CREAM PUFFS.

1 cup hot water, 1 cup butter. Boil these together, then stir in while boiling 1 cup flour. Let mixture cool and then add 3 eggs not beaten. Mix well and drop on buttered tins.

CREAM FOR PUFFS:—2 cups milk, $\frac{1}{2}$ cup sugar, 1 egg, 2 tbs. flour. Stir all together and stir into milk while boiling. Flavor with vanilla. Add pinch salt. When cakes are cool open on side and fill. Mrs. Arthur Mather.

MOLASSES SNAPS.

1 cup butter, 1 cup sugar, 1 cup molasses, 1 tsp. soda, 1 tbs. vinegar, (vinegar on soda.) Mix stiff with flour, roll thin and bake in hot oven. Mrs. Charles H. Burwell.

POUND COOKIES.

1 lb. flour, $\frac{1}{2}$ lb. butter, $\frac{1}{4}$ lb. sugar, yolks of 3 eggs, 3 tbs. cream, flavoring. Mix all together at once. Roll out very thin. Bake a small sheet of dough and crumple up with sugar to sprinkle on top of cookies before baking them.

Mrs. Oscar Lund.

CHOCOLATE DROPS.

1 cup light brown sugar, $\frac{1}{2}$ cup melted butter, 2 sq. chocolate (melted), $\frac{1}{2}$ cup sweet milk, 1 cup chopped nuts, 1 egg, $\frac{1}{2}$ tsp. soda, $1\frac{1}{2}$ cups flour, 1 tsp. vanilla. Drop with tsp. on buttered tins. Frost with chocolate icing.

CHOCOLATE COOKIES.

1 cup light brown sugar, $\frac{1}{2}$ cup melted butter, $\frac{1}{2}$ cup sweet milk, $1\frac{1}{2}$ cups flour, 1 whole egg and the yolk of another, 4 tbs. melted chocolate, 2 tsp. baking powder. Beat sugar and butter together. Add the egg and chocolate. Beat again, then add milk and flour. Add raisins and nuts if you so desire. Drop from tsp. far apart on greased pan.

PECAN COOKIES.

1 cup pecan nuts cut fine, 2 rounded tbs. butter to a cream, $\frac{1}{4}$ cup sugar, beat 1 egg light and add mixture with 2 tbs. milk and 1 tbs. lemon juice, $\frac{1}{2}$ cup flour, with 1 level tsp. baking powder, add chopped nuts and enough more flour to make a stiff drop batter. Drop by tsp. on butter tin.

Mrs. M. G. Rodearmel.

BANANA FRITTERS.

Remove the skins from 4 bananas, and cut them in half. Mix the yolk of 1 egg with 1 gill of water and 1 heaping tbs. flour, 1 tsp. of sugar, and $\frac{1}{2}$ tsp. of melted butter. Beat the white to a stiff froth. Add the mixture to the beaten white while stirring. Dip the bananas separately into the batter, drop them into hot fat, and fry to a golden brown. Serve with a sauce made by mixing 1 tsp. of cornstarch with cold water, and $\frac{3}{4}$ cup of boiling water, 1 tsp. butter, 1 tbs. sugar, a little nutmeg and vanilla flavoring.

Mrs. Quinby.

WHITE COOKIES.

2 cups granulated sugar, 2-3 cup butter or lard (I use half lard), 1 cup sour cream, $\frac{1}{3}$ tsp. soda (small) into cream, pinch salt, $1\frac{1}{2}$ tsp. baking powder in flour, flour enough to mix soft, flavor with nutmeg, sprinkle sugar over top before baking.

Mrs. J. R. Hughes.

LOVE IN A TANGLE.

2 eggs beaten separately very light, 2 tbs. powdered sugar, little salt, 2 tbs. thick sweet cream, flour to roll very thin. Cut in long narrow strips and fry like doughnuts. Dust with powdered sugar.

Mrs. J. W. Campbell.

SANDTARTS. (Sandplattchen.)

$\frac{3}{4}$ lb. sugar, $\frac{1}{2}$ lb. flour, $\frac{3}{4}$ lb. butter, 3 eggs, $1\frac{1}{2}$ tsp. baking powder, grated rind of 1 lemon, $\frac{1}{2}$ tsp. vanilla extract. Roll out and cut into small cakes.

Mrs. William De la Barre.

ROLLED OATS MACAROONS.

$1\frac{1}{4}$ cups rolled oats, 1 egg, 2 tbs. cream, 2 milk, 2 water, let stand until the oats have soaked up the moisture, then add 1 cup powdered sugar, 1 tsp. cinnamon, 1 tbs. melted butter, add enough whole wheat flour to make stiff and 2 tsp. baking powder. Make into balls as large as walnuts and flatten slightly. Bake in moderate oven.

Mrs. Kessing.

OATMEAL COOKIES.

2 cups flour, 1 cup oatmeal, 1 cup sugar, 1 cup lard rubbed together, 1 tsp. soda, 1 tsp. salt, $\frac{1}{2}$ cup water or enough to wet the dough. Roll very thin and bake in a quick oven.

Mrs. Quinby.

OATMEAL DROPS.

1 egg beaten light, add $\frac{1}{2}$ tbs. melted butter, $\frac{1}{2}$ cup sugar, 1 tsp. baking powder, $1\frac{1}{4}$ cup uncooked oatmeal, flavoring and salt. Drop very far apart on baking tins, not over a tsp. in each, bake in slow oven.

Mrs. Strange.

ROCKS.

2 cups brown sugar, 1 cup butter, 3 eggs, $\frac{1}{2}$ cup sweet milk, boil it and stir in 1 tsp. level full soda, 1 cup English walnuts, $\frac{1}{2}$ lb. seeded raisins, 3 cups of flour, $\frac{1}{2}$ tsp. each of cloves, cinnamon, nutmeg and allspice. Flour the nuts and raisins. Stir together well and drop by tsp. in buttered pan to bake.

Mrs. C. H. Burwell.

ROCKS.

2 cups sugar, $\frac{1}{2}$ cup sour milk, $\frac{1}{2}$ cup butter, 2 eggs, 1 tsp. each cinnamon, nutmeg and cloves, $\frac{1}{2}$ tsp. soda, $\frac{1}{2}$ tsp. salt, 1 cup walnut meats, 3 cups flour. Cream butter and sugar, then add well beaten eggs, spices and soda dissolved in milk. Then walnut meats and flour, 1 cup seeded raisins, chopped. Will be quite stiff. Drop by tsp. on greased tins and bake in moderate oven.

Mrs. F. A. Hanscom.

SPRINGEIE.

7 large eggs, whites beaten to a froth, and the yolks beaten light, mix all together with 2 lbs. pulverized sugar, stir for 1 hour, then add enough flour to make a soft dough. Roll and cut into small cakes. Let stand over night. In the morning sprinkle a few anise seed in the pans that you bake the cakes in. Bake slowly.

Mrs. William De la Barre.

OATMEAL COOKIES.

1 cup sugar, $\frac{1}{2}$ cup butter, $\frac{1}{2}$ cup lard, 1 cup oatmeal, 2 cups flour, 2 eggs, 4 tbs. milk (sweet), 1 tsp. soda, 1 tsp. cinnamon, 1 cup raisins, mix and drop with tsp. on buttered pans to bake.

Mrs. David F. Swenson.

TATTERS. (Zerrissene Hosen.)

1 egg, $\frac{1}{2}$ eggshell full of water, pinch of salt, butter about the size of a filbert. Beat the egg and add the water and salt. Put butter in flour, using as much flour as the egg and water will absorb. Knead on board very stiff. Roll out very thin. Let dry for half an hour. Cut into irregular pieces and cut a number of slits in each. Fry in deep, hot fat. Do not let them brown. Drain on paper and sprinkle with powdered sugar and cinnamon while hot.

Mrs. T. F. Quinby.

BANBERRY TARTS.

1 cup raisins chopped fine, 1 cup sugar, juice and grated rind of 1 lemon, 1 egg, citron size of egg. Cut crust size of small saucer, shape, wet edge and fold over.

Mrs. Charles Burwell.

COCOANUT WAFERS.

1 egg, $\frac{1}{2}$ cup white sugar, 1 tbs. melted butter, $\frac{3}{4}$ cup rolled oats, $\frac{1}{4}$ cup cocoanut, little salt and vanilla. Drop from tsp. on buttered tins 1 inch apart, bake quickly.

Gladys A. Campbell.

GINGER NUTS.

1 cup molasses, 1 tsp. ginger, $\frac{1}{2}$ tsp. salt, 1 tsp. soda, 2 tbs. butter, $\frac{1}{2}$ cup boiling water, flour to roll soft. Cut into doughnuts and fry in hot lard.

Mrs. T. F. Quinby.

HICKORY WAFERS.

Beat 2 eggs until light, then add $\frac{1}{2}$ lb. brown sugar that has been rolled fine, $\frac{1}{2}$ lb. chopped walnut meats, 5 tbs. flour, pinch of salt, $\frac{1}{2}$ tbs. baking powder. Drop small spoonful far apart on buttered pans. Bake until light brown.

Mrs. John Jinks.

DOUGHNUTS (Without Shortening).

$1\frac{1}{2}$ cups light brown sugar, 1 egg, 1 cup sour milk, a little salt, $\frac{1}{2}$ grated nutmeg, tsp. soda dissolved in a little hot water, flour to make soft dough. Cut into cakes and fry in hot lard.

Mrs. T. F. Quinby.

RAISED DOUGHNUTS.

1 heaping qt. stiff bread dough, 1 coffee cup sugar, $\frac{1}{2}$ cup shortening, 3 eggs, cinnamon and nutmeg.

Mrs. Charles Burwell.

DOUGHNUTS.

1 cup sugar, 2 eggs well beaten, 1 small tbs. lard (melted), 1 cup sour milk in which dissolve $\frac{1}{2}$ tsp. (small) soda, salt, 1 tsp. baking powder in flour, nutmeg, flavor, mix soft.

Mrs. J. R. Hughes.

DOUGHNUTS.

2 eggs, $1\frac{1}{2}$ cups sugar, 4 tbs. melted lard, 1 cup sweet milk 2 heaping tsp. baking powder, a little nutmeg, a pinch of salt. Flour to make a very soft dough. Mrs. Gould.

DOUGHNUTS WITHOUT EGGS.

1 cup sour milk, 1 cup sugar, 1 tsp. soda, 2 tsp. melted butter, little salt and spice.

Mrs. John F. Willis.

DOUGHNUTS (with potatoes).

2 small potatoes boiled and mashed with a piece of butter the size of a walnut, 1 cup sugar, 2 eggs, $\frac{1}{2}$ cup sweet milk, add flour to make a soft dough, 3 tsp. of baking powder.

Mrs. Fred Darling.

KRAPFEN or BERLINER PFANN-KUCHEN.

Melt $\frac{1}{2}$ lb. butter and let it cool, stir in the yolks of 10 eggs and 5 tbs. of pulverized sugar. Stir this for $\frac{3}{4}$ of an hour in one direction. Add one yeast cake (compressed), which has been dissolved in $\frac{1}{2}$ pt. of warm milk and enough warmed flour to make a soft dough. Work the dough until it blisters and then cut into small cakes with a cake cutter. Cover with a cloth and let get light. Fry in deep, hot lard. If you want to fill them do not cut the cakes as thick as it takes 2 layers for this. Put some jam on $\frac{1}{2}$ and cover the second piece.

Mrs. William De la Barre.

KRAPFEN.

1 cup milk, 1 yeast cake dissolved in milk, enough flour to make a sponge. Set to rise and when light add $\frac{1}{4}$ lb. pulverized sugar, yolks of 6 eggs, $\frac{1}{2}$ pt. of warm thin cream, 2 tbs. rum, $\frac{1}{4}$ lb. melted butter, 1 lemon rind grated, a little salt and enough warm flour to make soft dough. Knead until it blisters, let rise. When light cut into cakes and let rise again. Fry in deep fat. These also may be filled.

Mrs. William De la Barre.

Puddings and Sauces

"The proof of the pudding is in the eating."—Cervantes.

"Hunger is the best sauce."

APPLE FLUMMERY.

An exceedingly dainty dessert. Pare and core 2 lbs. of tart apples, cook until tender with 1 lb. of sugar, the finely minced rind of a lemon, and water to barely cover, drain the juice from the apples, beating these to a pulp. Soak an ounce of gelatine in a little cold water for half an hour, add it to the apple juice and stir over the fire until all is dissolved, now stir in the apple pulp and a cupful of cream. Keep stirring over the fire for 5 minutes. Do not let it boil. Turn into a mold wet with cold water and when set serve with whipped cream. Mrs. E. T. White.

APPLE COTTAGE PUDDING.

$\frac{1}{2}$ cup milk, 1 tbs. melted butter, 1 cup flour, $\frac{1}{2}$ cup sugar, 1 tsp. baking powder, 1 tsp. vanilla. Mix into a batter and pour it over sliced apples in buttered pan. Bake in moderate oven and serve with cream or lemon sauce. This is good made with other fruits. H.

PANNED BAKED APPLES.

Wash, quarter and core 4 tart apples, slice thin in a casserole or baking dish, sprinkle over then $\frac{1}{2}$ cup of sugar, add $\frac{1}{2}$ cup water. Cover the dish and bake twenty minutes in a hot oven. They must be tender but not broken. Serve in dish in which they were baked. H. G. H.

PAN DOWDY.

Pare and quarter enough tart apples to fill a 5 lb. jar. Pour over the apples 1 cup of molasses, $1\frac{1}{2}$ cups water, $\frac{1}{2}$ cup sugar, $\frac{1}{2}$ tsp. ground allspice. Cover all with a nice raised biscuit dough at least an inch thick. Bake in a moderate oven from 4 to 6 hours. Break up the crust and press down into the apple and juice. Mrs. Quinby.

APPLE SNOW.

Stew 3 large tart apples, strain and beat with an egg beater. Beat the whites of 2 large eggs stiff, add $\frac{1}{2}$ cup sugar gradually to the eggs, beating all the time, add the apple and beat till like snow. Pile lightly in a glass dish, garnish with jelly. Serve with boiled custard or cream.

PRUNE WHIP.

Prune whip is made in the same way, only not so much sugar is necessary and a little vanilla flavoring added. Some prefer the prunes chopped. Always soak them over night and stew slowly for a couple of hours.

STEAMED FRUIT PUDDING.

$2\frac{1}{2}$ cups flour, 1 tsp. soda, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. nutmeg, $\frac{1}{2}$ tsp. cinnamon, $\frac{3}{4}$ cup beef suet, 1 cup molasses, 1 cup sweet milk, $\frac{1}{2}$ cup raisins, $\frac{1}{2}$ cup currants. Sift 2 cups of flour, soda, salt, nutmeg and cinnamon together thoroughly. Add the beef suet, finely chopped, the molasses, then the milk and last of all the fruit which has been mixed with the remaining flour. Pour into a buttered mold and steam for $2\frac{1}{2}$ hours. If it is put into small molds steam $1\frac{1}{4}$ hours.

APPLE WITH OATMEAL.

Pare and slice several apples. Place a layer in a well greased baking dish, then a layer of cooked oatmeal, until all is used. Put in oven and bake twenty minutes. Serve with sugar and cream.

Hazel Willis.

SCOTCH APPLE PUDDING.

Peel, core and cut in quarters enough tart apples to fill a 3 lb. jar, grate nutmeg over top, cut up $\frac{1}{4}$ cup of butter over top, $\frac{1}{2}$ cup water, cover jar, place in oven and cook until tender, when done pour over top a batter that is made of 1 egg, 4 tbs. melted butter, pinch salt, 1 heaping tsp. baking powder, 1 cup flour, and enough milk to make a batter the consistency of batter cakes, bake in oven 25 minutes longer. Turn crust down on a platter and spread over top hard suace flavored with cherry. Cover all with whipped cream. On top of that place hot marshmallows and cherries. Serve hot.

Mrs. W. A. Mather.

HARD SAUCE.

$\frac{1}{3}$ cup butter, 1 cup powdered sugar, $\frac{1}{2}$ tsp. vanilla, or $\frac{1}{4}$ tsp. nutmeg, cream the butter, add the sugar gradually, beating until it is light and creamy. Add flavoring and beat again. Serve very cold.

SPANISH CREAM.

1 qt. milk, $\frac{1}{2}$ box gelatine, 2-3 cups sugar, 3 eggs, flavoring. Let the gelatine and milk heat in a double boiler until the former is dissolved. Stir briskly the yolks of the eggs and the sugar beaten light together. Let steam for 2 or 3 minutes. Just before removing from the fire stir in the well beaten whites of the eggs. Add flavoring when partly cooled. Turn into a wet mold. Serve cold with cream.

Mrs. J. C. Buchanan.

CHERRY CHARLOTTE.

Soak $\frac{1}{2}$ oz. gelatine in $\frac{1}{2}$ teacup of milk. Beat yolks of 5 eggs into $\frac{1}{4}$ lb. powdered sugar, add $\frac{1}{2}$ cup of milk, cook until it begins to thicken. Take from the fire and add the gelatine, then strain into a large pan. Place where it will set quickly. When it begins to set add the whites of the 5 eggs well beaten, $\frac{1}{2}$ pt. of whipped cream, $\frac{1}{4}$ cup of cherry, or vanilla. Serve with whipped cream.

Mrs. Fred Robertson, Wichita.

BURNT ALMOND CHARLOTTE.

1 cup of sweet almonds, blanched and chopped fine, $\frac{1}{2}$ box gelatine, soaked 2 hours in $\frac{1}{2}$ cup of cold water; when gelatine is sufficiently soaked put 3 tbs. of sugar into a sauce pan over the fire and stir until it becomes liquid and looks dark. Then add the almonds to it and stir 2 minutes more. Turn it out on a platter, set aside to cool. After they become cool enough break them in a mortar; put them in $1\frac{1}{2}$ cup of milk and cook again for 10 minutes. Beat together the yolks of 2 eggs with a cupful of sugar and add to cooking mixture, also add gelatine. Stir until it is smooth and well dissolved. Take from the fire, set into a basin of ice water, and beat it until it begins to thicken. Then add to that 2 qts. of whipped cream; turn the whole carefully into molds, set on ice to become firm. Sponge cake may be placed around mold if desired. Serve with whipped cream. Half of this recipe serves 20; be liberal with almonds.

Mrs. Fred Robertson, Wichita.

PUDDING SAUCE.

1 cup sugar, $\frac{1}{2}$ cup butter, 1 egg, juice of 1 lemon, or $\frac{1}{2}$ cup water with $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{2}$ cup water. Beat well and cook until clear.

Mrs. Fred H. Boardman.

MINT JELLY.

1 tbs. granulated gelatine, 1 lemon, 1 cup sugar, 1 pt. hot water, 4 tbs. mint cut in bits. Soak gelatine in little cold water. Mash mint, mixed with a little of the sugar, with a spoon. Pour over this the hot water. Add other ingredients. Strain and set in mold. Mrs. W. H. Norton.

APPLE TAPIOCA.

$\frac{1}{2}$ cup tapioca soaked over night, in the morning pour over 1 pt. boiling water and simmer over the fire until transparent. Pare and core 6 tart apples, place in baking dish, pour tapioca over them, season with a lump of butter, cinnamon and sugar to taste, if apples are juicy do not use lemon, if not, add juice of 1 lemon. Cook until done. Serve with cream.

SUET PUDDING.

1 cup suet chopped fine, 1 cup molasses, 1 cup sour milk, 2 eggs, 1 cup raisins, $\frac{1}{4}$ tsp. each of cinnamon, cloves and nutmeg, 1 tsp. soda, use enough flour to make a stiff batter, and steam $1\frac{1}{2}$ hours.

SAUCE:—1 cup sugar, $1\frac{1}{2}$ cups water or milk, small piece of butter, pinch of salt, 2 tbs. corn starch. When cooked remove from fire and add 1 egg well beaten, flavor with vanilla and lemon. Mrs. William Gawne.

SAUCE.

1 cup sugar dissolved in $\frac{1}{2}$ cup water. Thicken with a little bit of flour. Add a piece of butter size of walnut, a little grated nutmeg, tbs. of molasses, and enough vinegar to give tart taste. Strain. Mrs. T. F. Quinby.

BREAD PUDDING.

2 cups of bread crumbs, 1 cup of raisins, 1 cup of molasses, 1 tbs. of melted butter, 1 tsp. soda in 1 cup boiling water, and $\frac{1}{2}$ tsp. baking powder, nutmeg and cinnamon in 1 cup of flour, 1 egg. Steam 2 hours. The virtue of this pudding lies in the fact that the last is as good as the first, as, by re-steaming, it tastes as fresh as when first made.

Mrs. George H. Rentz.

CHRISTMAS PUDDING.

Slice a loaf of baker's bread. Cut off the crust. Have slices medium thick. Butter each well. Take a cake tin, fit the bread into it in layers and sprinkle with seeded raisins between the layers. When the tin is filled make a sweet custard of 5 or 6 eggs to 1 qt. of milk and season with grated nutmeg. Pour over the bread, filling the tin. Press down and put a weight on to keep under custard. Let stand over night. In the morning if the custard has been absorbed add enough more to cover. Bake in rather slow oven about an hour or until it puffs up and is nice light brown. Serve with or without sauce. Mrs. T. F. Quinby.

BLUEBERRY PUDDING.

1 egg, butter size of an egg, 1 cup sweet milk, 1 cup sugar, 1 heaping tsp. baking powder, a little salt sifted in flour, flour to make a very stiff batter. Add 2 cups of fresh blueberries. Fold in carefully so as not to crush. Steam until a straw comes out clean. This may be baked in a tin or in gem pans. Served hot with butter. Any pudding sauce may be used.

Mrs. Quinby.

INDIAN PUDDING.

1 qt. milk, 2 heaping tbs. cornmeal, 1 cup granulated sugar, $\frac{1}{2}$ cup molasses, 1 large tbs. butter, 1 tsp. salt, 3 eggs, 1 cup seeded raisins, 1 tsp. ginger, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. cloves. Heat the milk and stir in the meal slowly. Cook well, stirring constantly. Add the butter and molasses. Beat the eggs lightly. Add sugar and spices, and pour the hot milk and so forth over them. Stir well, add the raisins and bake 1 hour in slow oven. Serve with cream.

Mrs. T. F. Quinby.

CARROT PUDDING.

1 cup grated carrots, 1 cup grated potatoes, 1 cup suet or $\frac{1}{2}$ cup butter, 1 cup brown sugar, 1 cup bread crumbs, 1 cup syrup, $1\frac{1}{2}$ cups flour, 2 tsp. baking powder, 1 cup floured raisins, 1 cup currants. Steam closely for three (3) hours.

FIG PUDDING.

1 cup seeded raisins, 1 cup chopped figs, 1 cup suet, 1 cup sweet milk, $2\frac{1}{2}$ cups flour, $1\frac{1}{2}$ cups molasses, 1 level tsp. soda, $\frac{1}{2}$ tsp. cinnamon, ginger and nutmeg. Steam 3 hours and serve with sauce.

SAUCE.

Cream 1 cup sugar, $\frac{1}{2}$ cup butter, add 3 well beaten eggs, 6 tbs. hot water, put in double boiler and heat, 1 tsp. vanilla.

Mrs. T. M. Partridge.

FIG PUDDING.

4 cups water, 1 cup chopped figs. Boil slowly for $\frac{1}{2}$ hour, add 1 tbs. corn starch, and $\frac{1}{2}$ cup nuts, let cool. Serve with whipped cream.

Mrs. Hedwell.

LEMON PUDDING.

Beat the yolks of 3 eggs, add $\frac{1}{2}$ cup sugar, grated rind and juice of lemon. Cook in double boiler until smooth, then beat in the whites of 3 eggs. Pour out into sherbet cups.

Mrs. Martin.

NORWEGIAN PRUNE PUDDING.

$\frac{1}{2}$ lb. prunes, 2 cups cold water. Let this stand 1 hour, then cook until prunes are tender and remove stones. 1 cup sugar, $1\frac{1}{4}$ cup boiling water, 1 piece of stick cinnamon, again bring to the boiling point and let simmer 5 minutes. Dissolve $\frac{1}{3}$ cup corn starch in cold water and add to prunes and cook for 5 minutes. Serve cold with whipped cream.

Mrs. N. S. Davis.

NUT PUDDING.

4 eggs beaten separately, 1 cup sugar, 1 cup chopped nuts, $2\frac{1}{2}$ soda crackers, rolled fine, little salt. Bake 20 minutes. Serve with whipped cream.

Mrs. J. W. Campbell.

SUET PUDDING.

1 cup brown sugar, 1 cup molasses (black), 1 cup chopped suet, 1 cup milk, 4 cups flour, 1 egg, 1 tsp. salt, 2 cups raisins, 1 tsp. cinnamon, $\frac{1}{4}$ tsp. cloves, $\frac{3}{4}$ tsp. soda. Dissolve soda in hot water. Mix well, steam $2\frac{1}{2}$ hours. Sauce: Whites of 2 eggs beaten stiff, 1 cup pulverized sugar, butter size of an egg. Cream butter and sugar, add egg and flavor.

Mrs. Lockerby.

PUFFS.

3 eggs well beaten, 1 tbs. flour, 1 pt. sweet milk. Bake in cups in a quick oven. Serve with sauce.

Bessie Willis.

ORANGE PUDDING.

Peel and slice thin 6 sweet oranges, removing the seeds. Pour over them 1 cup of white sugar. Heat a pt. of sweet milk in a double boiler, add well beaten yolks of 3 eggs. Stir constantly. Add 1 tbs. corn starch dissolved in a little cold milk and $\frac{1}{2}$ cup sugar. Cook well and pour over oranges. Beat the whites of the eggs to a stiff froth. Add gradually 3 tbs. sugar. Spread on top of pudding. Put in oven for a few moments to brown. Any fruit may be used.

Mrs. T. F. Quinby.

MARSHMALLOW PUDDING.

$\frac{1}{2}$ lb. marshmallows, 1 cup thick cream, $\frac{1}{2}$ tsp. vanilla, $\frac{1}{4}$ cup chopped candied cherries, $\frac{1}{2}$ cup chopped almonds, 2 tbs. powdered sugar, sherry wine. Cut marshmallows in small pieces and soak in a little wine $\frac{1}{2}$ hour. Whip cream and add sugar and vanilla and the remaining ingredients. If you like use a tsp. granulated gelatine to mold.

Mrs. F. P. Mather.

QUEEN VICTORIA'S PLUM PUDDING.

1 lb. raisins, $\frac{1}{2}$ lb. citron, 1 lb. currants, $\frac{1}{2}$ lb. brown sugar, $\frac{1}{2}$ lb. walnut meats, 1 tsp. nutmeg, 1 lb. chopped suet, $1\frac{1}{2}$ cups flour, $\frac{1}{2}$ lb. bread crumbs, 5 eggs, $\frac{1}{2}$ pt. brandy or milk. First, mix dry materials together, second, add milk and eggs. Steam 6 to 8 hours. Mrs. B. G. Hardwick.

PLUM PUDDING.

1 cup bread crumbs, 1 cup sugar, 1 cup suet, 2 cups flour, 1 cup sour milk in which dissolve 1 tsp. soda, $\frac{1}{2}$ cup molasses, 1 lb. raisins seeded, 1 lb. currants, 1 cup walnuts, chopped fine, 1 tbs. orange peel, $\frac{1}{2}$ tsp. cloves and cinnamon and nutmeg. Steam 3 or 4 hours. Serve with hard or hot sauce.

QUEEN OF PUDDINGS.

2 cups of fine bread crumbs, into which rub $\frac{1}{2}$ cup butter, yolks of 4 eggs beaten to cream with 1 cup of sugar. Add 1 qt. of milk and stir well. Bake until custard is set, in dish 2-3 full. Let cool. Mash 1 box of strawberries with sugar and spread over the pudding. Beat the whites of eggs with $\frac{1}{2}$ cup sugar, spread over all and brown in the oven.

SAUCE:—1 cup sugar and $\frac{1}{2}$ butter beaten to a cream, add $\frac{1}{2}$ cup hot milk, and lastly 1 egg beaten very light. Flavor with vanilla. Mrs. O. F. Kohl.

PINEAPPLE TAPIOCA PUDDING.

$\frac{1}{2}$ cup pearl tapioca soaked over night in plenty of cold water. When ready to prepare pour off water and add a small can of shredded or grated pineapple, juice of 2 lemons and 1 cup of boiling water. Let come to a boil, stirring carefully not to break the grain of the tapioca. Put in 1 cup sugar and let boil until clear. Add $\frac{1}{2}$ cup powdered sugar and 1 tsp. of vanilla extract. Remove from stove and put in the whites of 2 eggs well beaten. Serve with whipped cream. Mrs. Hugh L. Wakefield.

BAKED BANANA (a la Panama)

Take very small bananas, peel, make a nice rich crust (piecrust). Roll, cut the shape of bananas, leaving enough to lap over. Sprinkle sugar on fruit, then wet the edges and stick tight so as not to let the juice escape. Lay in a pan, not letting them touch. Bake a light brown. Serve hot with hard sauce. Flavored with vanilla.

Mrs. F. Guderian.

RAISIN PUFFS.

1 egg, 1 tbs. sugar, $\frac{1}{2}$ cup sweet milk, $\frac{1}{2}$ cup chopped raisins, $\frac{1}{2}$ cup chopped walnuts, 1 cup flour, $1\frac{1}{2}$ tsp. baking powder, $\frac{1}{4}$ cup melted butter, added last. Steam $\frac{1}{2}$ hour in buttered cups.

LEMON SAUCE.

1 cup sugar, 1 tbs. flour, 1 cup boiling water, juice of 1 lemon, butter size of an egg. Boil until it thickens.

Mrs. P. R. Robb.

RAISIN PUFF.

$\frac{1}{2}$ cup sugar, 2 tbs. butter, 1 cup sweet milk, 2 eggs, 1 cup raisins, 2 cups flour, 2 tsp. baking powder. Steam 1 hour. Serve with any preferred pudding sauce.

Mrs. Eddy Capps.

RAISIN PUFF.

$\frac{1}{2}$ cup sugar, 2 eggs, $\frac{1}{3}$ cup butter, 3 tsp. baking powder, 1 cup milk, 2 cups flour, 1 cup chopped raisins. Steam $\frac{1}{2}$ hour in nine buttered cups, or 1 hour in 6 cups. Method: Mix butter and raisins, beat egg with sugar and milk, sift baking powder in flour, mix all together. Mrs. Lockerby.

SPONGE PUDDING.

$\frac{1}{4}$ cup sugar, $\frac{1}{2}$ cup flour, $\frac{1}{4}$ cup butter, 5 yolks of eggs, 1 pt. boiled milk, whites of 5 eggs. Mix sugar and flour wet with a little cold milk, then stir in boiling milk. Cook until it thickens and smooth. Add butter and when well mixed stir into well beaten eggs. Then add whites beaten stiffly. Bake in shallow dish, (and place dish in a pan hot water in oven) until nice and brown. About 25 minutes.

Mrs. Chas. Hedwall.

SAUCE FOR PUDDING.

1 cup whipped cream, 1 tsp. lemon or vanilla, $\frac{1}{2}$ cup powdered sugar, white of 1 egg. Add at last but whip separately.

TIPSY PARSON.

Have some sponge cake cut in cubes. Make a soft custard of 2 eggs and pt. of milk, sweeten to taste. Have ready a cup of orange juice and a cup with brandy. Into sherbet cups or glasses, in whichever you prefer to serve, place a cube of cake which has been dipped in orange juice, then 1 dipped in brandy alternately. When you have 1 layer in the glass, pour in a little custard, now cake again and the custard until full, with custard on top, then finish with whipped cream and lastly a few chopped almonds.

Mrs. J. J. Gerber.

VEGETABLE PLUM PUDDING.

1 cup each of grated carrots, raw potatoes and apples, 1 cup chopped suet, 1 cup raisins, 1 cup sugar, 2 cups flour, pinch of salt, 1 tsp. soda, spices to taste (cinnamon and cloves), steam 3 hours or more. Sift the flour, soda and salt together, add the raisins, mix the carrots, raw potatoes apples and suet, add to the flour and spices.

SUET PUDDING.

1 cup chopped suet, 2 eggs, $\frac{3}{4}$ cup molasses, then fill butter cup full of C. sugar, 1 cup currants, 1 cup raisins. Chop peeling of half a large orange very fine. 1 cup sweet milk, $\frac{1}{2}$ tsp. soda in a little water, 1 tsp. baking powder in 3 cups of flour, or more if needed, 1 tsp. cinnamon, $\frac{1}{2}$ tsp. nutmeg, 1 cup English walnuts and preserved cherries.

Mrs. H. G. Swirles.

BROWN PUDDING.

1 cup molasses, 1 cup sweet milk, 1 cup suet chopped fine or $\frac{1}{2}$ cup melted butter, 1 cup raisins, $2\frac{1}{2}$ cups flour, $\frac{1}{2}$ tsp. soda. Mix well, salt and spice to taste and steam 2 hours.

BAKED APPLE DUMPLINGS.

Make a piecrust of 2 heaping cups of flour and 1 scant cup of lard, a little salt, cut the lard into the flour with a knife. Add enough cold water to make a soft dough (about a cup). Use a knife to mix. Roll out medium thick and cut in squares. Peel, quarter and core the apples. Put 4 quarters together and fill with sugar and a little cinnamon. Wet the edges of the crust and fold over. Set in tin to bake. Do not let them touch. Serve with a sauce.

HARD SAUCE.

Cream 1 cup sugar, $\frac{1}{2}$ cup butter, add lemon juice, a little nutmeg and brandy if desired. Put the mixture through pastry bag to form roses. Garnish pudding with them.

Mrs. C. M. Carlaw.

CARAMEL PUDDING.

2 cups brown sugar melted, 2 heaping tbs. of corn starch dissolved in $\frac{1}{4}$ cup cold water, $1\frac{3}{4}$ cups boiling water. Cook about ten minutes. Add nuts and pour in mold. Serve with whipped cream.

Mrs. E. P. Mather.

COTTAGE PUDDING.

1 cup sugar, butter size of large egg, 1 cup sweet milk, 1 egg, little nutmeg, 1 pt. flour, 3 tsp. baking powder. Bake as cake and serve hot with sauce.

SAUCE FOR COTTAGE PUDDING.

Rub 1 tbs. flour in a little cold water till smooth. Pour into 1 pt. of boiling water, cook until clear, stirring constantly. Add a cup of sugar, a little salt and grated nutmeg. Strain.

Mrs. T. F. Quinby.

RICE PUDDING.

$\frac{1}{2}$ cup rice, $\frac{1}{2}$ cup sugar, pinch salt, grated nutmeg to taste, 1 qt. milk. Bake from 2 to 3 hours. As the light brown crust forms, stir into the pudding. Mrs. R. A. Ensign.

CHOCOLATE PUDDING.

Small cup bread crumbs, pt. of sweet milk, 5 tbs. grated chocolate, 1 cup sugar, yolk of 3 eggs or 2 whole eggs. Boil first four ingredients just about a minute, then add eggs and bake 15 minutes.

SAUCE.

1 cup brown sugar, 4 tbs. cream, 1 tbs. butter. Boil together. Mrs. William C. Willets.

CUBAN BANANAS.

6 large ripe bananas. Peel and cut in halves lengthwise. Butter baking dish well. Lay in bananas to cover bottom of pan without crowding. Sprinkle with sugar, cinnamon and bits of jelly. Another layer of bananas—sprinkle as before—adding 1 tbs. of butter. Pour over this 1 cup of cream. Bake 20 minutes in a hot oven. Serve with sponge cake. Mrs. Charles H. Johnson.

BAKED CUSTARD.

1 qt. milk, 4 eggs, $\frac{1}{2}$ cup sugar. Beat eggs and sugar, scald milk, pour over beaten eggs. Fill custard cups and set in a pan half filled with hot water. Bake in moderate oven until firm. Serve with caramel sauce if desired. Stir 1 cup of sugar over the fire until melted and lightly browned add 1 cup of boiling water. Mrs. A. E. Benjamin.

ORANGE CREAM.

Beat the yolks of 3 eggs with a cup of sugar, add 1 cup milk, and boil till thick, then add 1 tbs. gelatine dissolved in $\frac{1}{2}$ cup cold water. When cool add the juice of 3 oranges and grated rind of 1 orange. Whip a cup of cream and fold in.

Miss Grace Caplin.

SAUCE.

$\frac{1}{2}$ cup butter creamed, 1 cup light brown sugar, yolk 1 egg beaten light. Beat all together until very light. $\frac{1}{2}$ cup cream or milk, added a little at a time, beating all the time, flavor with brandy or sherry, lastly add beaten white of the egg, put on ice until ready to serve.

Mrs. G. W. Wood, Faribault, Minn.

VEGETABLE PUDDING.

Grate 1 cup of apple, grate 1 cup of carrots, grate 1 cup of potato, grate 1 cup cut raisins, grate 1 cup suet, chopped fine, 2 cups of flour, 1 grated lemon peel, 1 tsp. soda in a little boiling water, a little salt. Steam $3\frac{1}{2}$ hours.

Mrs. M. B. Lewis.

SPONGE PUDDING.

2 tbs. sugar, 4 tbs. flour, 1 tbs. melted butter, 1 pt. scalded milk. Cook the above mixture to a custard and cool. Just before putting into the oven add 5 eggs beaten separately. Bake in a dish set into water. Serve warm with hard sauce.

Mrs. H. D. Bliss.

MAPLE CUSTARD.

3 eggs, $\frac{1}{4}$ tsp. salt, 2 cups milk, 1 cup heavy maple syrup. Beat yolks of eggs until thick, add salt, milk and maple syrup. Beat whites of eggs until stiff, add to mixture and bake in custard cups or in a baking dish until set.

Mrs. P. R. Robb.

WATERMELON DESSERT.

Cut pineapple into dice and let stand over night in sugar. In morning cut the red part of watermelon in dice and add to pineapple, equal parts. Let stand 1 hour. Fill champagne glasses with the fruit, pour over it the juice, with the juice of maraschino cherries. Set in ice till chilled. Place a cherry on top and serve.

Elizabeth Hood.

SPONGE BATTER.

$\frac{1}{2}$ pt. milk in double boiler, $\frac{1}{2}$ pt. milk mixed smooth with $\frac{1}{2}$ cup flour and then added to hot milk, cook 4 minutes. Take off fire and add 2 or 3 tbs. butter and 2 tbs. sugar. Let cool a little and stir in 3 beaten yolks. Beat whites, and fold in last. Put in pan of water and bake 20 or 30 minutes in oven. Delicious served with strawberry or raspberry sauce.

Mrs. Charles D. Smith.

ITALIAN SWEET.

1 small can shredded pineapple, $\frac{1}{2}$ lb. marshmallows (quartered), $\frac{1}{4}$ lb. almonds (cut lengthwise). Lay in pineapple all night. $\frac{1}{2}$ pt. cream (whipped stiff), fold in, top off with cherry.

Mrs. Chas. Sandborn.

TRANSPARENT APPLES.

6 apples, $1\frac{1}{2}$ cups sugar, 1 cup water. Core and pare apples which hold together, simmer sugar and water until a thin syrup, add apples, cook slowly until transparent, turn the apples over and cook the other side the same. Put the apples in a dish, pour over the syrup and serve cold. A few slices of lemon or nutmeg may be added.

TURKISH DELIGHT.

3 small square cakes of Philadelphia cheese and 2 butter patts, thoroughly creamed together; $\frac{1}{2}$ pt. bottle stuffed olives chopped fine. Season with paprika and a dash of red pepper. This is delicious used for sandwiches, spread this as butter.

Mrs. D. H. McMullen.

SIMPLE DESSERT.

Take as many wine glasses as you have people, half fill with powdered macaroons, cover with grape jelly and on that put a heaping tbs. of whipped cream. Clara Willis.

DESSERT.

Baked bananas. Pull down a section of the skin of each banana, loosen the pulp from the skin, remove all coarse threads and return the pulp to the skin in the original position; lay the bananas as they are in baking dish and bake in a hot oven until the skins are black. Remove the pulp from the skin without injury to shape, bend in half circle and put in serving dish, sprinkle with powdered sugar and finely chopped pistachio nuts. Mrs. G. Norstrom.

PEPPER PUDDING.

1 egg, 1 cup suet, chopped fine, $\frac{3}{4}$ cup sweet milk, 2 stsp. salt, 2 tsp. pepper, 2 small tsp. baking powder, flour to make a stiff batter. Steam one and one half hours. Serve with roast beef.

Mrs. W. J. Byrnes.

DATE PUDDING.

1 cup chopped dates, 1 cup chopped nuts, 2 eggs, 1 cup sugar, $\frac{3}{4}$ cup flour, 2 tsp. baking powder. Bake in slow oven thirty-five minutes. Serve with whipped cream.

Mrs. W. J. Byrnes.

GRAHAM PUDDING.

1 egg, 1 cup molasses, 1 cup sweet milk, 1 cup raisins, 1 tsp. cinnamon, 1 tsp. soda, 3 cups of graham flour. Steam 2 hours. *Foam sauce*: $\frac{1}{2}$ cup butter, 1 cup sugar, 2 tbs. flour. Rub all together into a smooth paste, and pour over $1\frac{1}{2}$ cups boiling water. Cook until done. Beat the white of an egg and stir in when taken off the stove. Flavor to taste.

Mrs. W. J. Byrnes.

COTTAGE PUDDING.

1 egg, 2 tbs. melted butter, $\frac{3}{4}$ cup sugar, 1 cup milk, $\frac{1}{2}$ tsp. salt, 2 cups flour, 2 tsp. baking powder. Bake in shallow dish for about half an hour. Serve with the *Foam sauce*, of the graham pudding.

Mrs. W. J. Byrnes.

CHOCOLATE PUDDING.

1 pt. milk in a double boiler, $\frac{1}{2}$ cup sugar, $1\frac{1}{2}$ sq. grated chocolate. When boiling stir in 1 cup of dry bread crumbs. Beat until thoroughly cooked. Serve with hard sauce.

Mrs. W. J. Byrnes.

FIG PUDDING.

Beat 2 eggs light, add 1 cup sugar, $\frac{1}{2}$ cup milk, 2 heaping cups soft bread crumbs and $\frac{1}{2}$ tsp. salt. Chop fine 1 cup figs and 1 lb. beef suet. Combine mixtures and steam 3 hours. Serve with:

Yellow Sauce.—Beat 2 eggs until light, add gradually 1 cup sugar (fine granulated). Flavor with 1 tsp. vanilla and beat until yellow and creamy.

Mrs. W. A. Mather.

DESSERT.

Maraschino cherries and filberts with wine and whipped cream, set in tall glasses with cherry on top.

Mrs. W. J. Moorhead.

DRESDEN CHOCOLATE CRUMBS.

Mix 1 cup of stale bread-crumbs, $\frac{1}{2}$ cup grated unsweetened chocolate, 2 tbs. sugar, and $\frac{1}{4}$ tsp. salt. Put in a pan and bake in a moderate oven until the chocolate is melted and crumbs are thoroughly heated. Fill individual paper cases 2-3 with the mixture and top with whipped cream sweetened and flavored with vanilla.

SAUCE FOR PUDDING.

$\frac{1}{2}$ cup butter, 1 cup sugar, $1\frac{1}{4}$ tsp. flour, 2 cups water. Mix sugar and flour and then melt with butter. A pinch of salt added, then the water and boil. Season to taste. Boil to thick syrup.

Ices

"Then farewell heat and welcome frost."

CRANBERRY FRAPPE.

1 qt. cranberries, 1 pt. water, 1 pt. sugar, 2 lemons. Boil cranberries 5 or 6 minutes, strain through coarse cheese cloth, add sugar and boil until dissolved. When cold add the lemon juice and freeze to a mush.

Mrs. William Burnham.

STRAWBERRY ICE.

1 cup strawberry juice, 1 cup sugar, 1 cup water, juice of 1 lemon, white of 1 egg; add the unbeaten white of the egg last and freeze.

Mrs. Eddy Capps.

NEW YORK ICE CREAM.

1 qt. cream, whip half and scald half; 1 cup sugar to hot cream, then when cool freeze, adding vanilla when partly frozen, then add a wine glassful of sherry.

Mrs. Rodearmel.

FIG SUNDAE.

Cut figs into small pieces, mix with vanilla ice cream, pour melted honey over top.

WALNUT SUNDAE.

$\frac{1}{2}$ lb. English walnuts, $\frac{1}{2}$ lb. pecans, chop together with 1 cup of powdered sugar, add enough maple syrup to suit taste. Pour over plain ice cream and serve in glasses.

MAPLE ICE CREAM.

1½ cups maple syrup, 4 eggs beaten separately. Put yolks when beaten light into maple syrup. Set on slow fire, stir constantly until thick, when cold add cup of milk and cup of cream, put into freezer. When half frozen put in the whites of eggs.

Mrs. Moreau.

MOUSSE.

1 pt. whipping cream will make 1 qt. of mousse. 1 qt. of mousse will serve 8 persons. 1 pt. of cream, 1 cup powdered sugar, flavor to taste. Whip the cream, add sugar little at a time, then flavor. Place into a mold and pack in ice and salt for 5 hours before using.

Mrs. W. A. Mather.

FROZEN PUDDING.

4 eggs, 1 cup sugar, 1 qt. milk, 1 tbs. corn starch, 1 cup strawberry preserves, ¼ lb. raisins, ¼ lb. English walnuts chopped fine. Beat yolks and sugar, dissolve corn starch in a little cold milk. Heat the other ingredients, then add eggs, sugar and corn starch. Cook until it thickens, add preserves and let cool, when half frozen add the whites of eggs.

Mrs. William Burnham.

PINEAPPLE SHERBET.

1 qt. water, 1 pt. sugar. Boil 10 minutes. When cool add the juice of 4 lemons and 1 pt. of grated pineapple. Put into freezer and when partly frozen stir in the well beaten white of 1 egg and 1 pt. of cream.

Alma R. Holland.

BOMB GLACE.

Line a mold with raspberry ice, fill with vanilla ice cream, cover, pack in salt and ice, and let stand 2 hours.

RASPBERRY ICE.

1 qt. raspberries, 1 cup sugar, 1 cup water, lemon juice. Sprinkle the raspberries with sugar, cover, and let stand 2 hours. Mash, squeeze through cheese-cloth, add water and lemon juice to taste, then freeze.

MAPLE FRANGO.

1 cup maple syrup, 4 egg yolks, cook in double boiler until thick, when cool, add 1 pt. whipped cream, 4 egg whites well beaten. Pack in ice, stir once an hour, until frozen.

Mrs. R. A. Ensign.

MARSHMALLOW CREAM.

Whip $\frac{1}{2}$ pt. cream, add $\frac{1}{2}$ lb. of marshmallows cut in small dice, 1 cup walnuts cut fine, $\frac{1}{4}$ lb. candied cherries chopped. Sweeten to taste. When mixed put in dish in which it is to be served, and keep on ice until used.

Mrs. E. W. Ensign.

LEMON ICE.

1 qt. milk, scald and cool, 1 cup sugar, juice of 2 lemons, 3 oranges, freeze. This is a complete success. Dedicated to "My Chum."

Mrs. M. B. Lewis.

LEMON SHERBET.

1 qt. good milk, 3 lemons, 2 cups sugar. When nearly frozen add the beaten whites of 2 eggs.

Mrs. C. H. Burwell.

LEMON SHERBET.

2 qts. hot water, 1 qt. sugar. Boil 10 minutes, let cool and add the juice of 8 lemons. Strain and add the well beaten white of egg before putting into freezer.

Alma R. Holland.

MAPLE MOUSSE.

Let 1 cup of maple syrup come to a boil. Pour over it the well beaten yolks of 4 eggs. When cool add 1 pt. of cream. Freeze in freezer.

ANGEL PARFAIT.

Place on the fire $\frac{1}{2}$ cup each of water and sugar. Boil until it spins a thread. Take from the fire and after a moment add slowly the whites of 3 eggs beaten stiff. Beat well and flavor. When cold stir in 1 pt. whipped cream. Pour into a mold and pack in ice and salt for 4 hours. Chocolate, candied fruit or nuts may be added to suit taste.

Mrs. Milton O. Nelson.

LEMON ICE.

Juice 4 lemons, juice 2 oranges, 1 lb. sugar, 1 qt. boiling water. Let cool and just before freezing add the beaten whites of 3 eggs.

Lela B. Corrison.

PINEAPPLE ICE.

1 can shredded pineapple, 1 pt. water, 1 large cup sugar, juice 2 lemons. When partly frozen add white of 1 egg well beaten.

Mrs. H. D. Bliss.

NUT ICE CREAM.

1 pt. cream whipped, 1 cup sugar, $\frac{3}{4}$ cup chopped walnuts, 1 white of an egg whipped. Flavor with vanilla and freeze.

Mrs. Charles H. Burwell.

GRAPE ICE.

1 qt. water, 1 cup grape juice, 1 cup sugar, juice of 2 lemons. Freeze.

Harriet C. Dodge.

A SIMPLE AND DELICIOUS DESSERT.

Crush slightly a qt. of fresh ripe strawberries. Pour on cup of sweetened orange juice and $\frac{1}{2}$ cup sweetened water. Freeze to the consistency of a frappe and serve in punch glasses with a spoon of whipped cream and strawberries on top.

Mrs. William Moorhead.

GINGER ICE CREAM.

1 pt. cream, yolks of 3 eggs, $\frac{1}{3}$ jar (small) preserved ginger. Scald the cream and pour it gradually over the beaten yolks. Return to double boiler and cook until of a custard consistency. Remove from fire and add the ginger, chopped fine, and $\frac{1}{3}$ of the syrup. Freeze the mixture, using 1 part salt and 3 parts ice.

MAPLE FRANGO.

$\frac{3}{4}$ cup maple syrup, 2 eggs, $\frac{1}{2}$ pt. whipping cream. Boil the syrup down to $\frac{1}{2}$ cup. Beat yolks of eggs. Cool the syrup slightly and add to the yolks. Beat thoroughly until consistency of custard. Whip cream until stiff. Beat the whites of eggs and add to cream. Add the custard, whipping together quickly. Turn into molds and pack in ice and salt about 7 hours. In very cold weather this can be turned into granite basin and set out of doors to freeze.

Miss Gertrude I. Chase.

STRAWBERRY ICE.

With whipped cream. Take 1 qt. water and put enough sugar to make quite sweet, put water and sugar on the fire and let come to a boil, take from fire and cool. When cold add juice of 3 lemons and 2 cups of strawberry juice, put into freezer and freeze. When you serve it, put some crushed berries on top, then some whipped cream.

Mrs. W. A. Mather.

CARAMEL ICE CREAM.

Small pt. milk, 4 yolks eggs, 1 cup white sugar, $\frac{3}{4}$ cup brown sugar, 1 qt. cream, 1 tsp. vanilla. Scald milk, pour slowly on beaten eggs, and sugar. Return to double boiler for a few moments until a rich custard. Stir constantly. Put brown sugar on stove stirring until it becomes a thick liquid and seems burnt a little. Pour immediately into bowl of hot custard. It will gradually dissolve. When cold dip out any hard pieces. Freeze.

FROZEN EGG NOGG.

Separate 9 fresh eggs. Beat yolks until creamy, whites until stiff. To yolks add 1 pt. sugar beating as you add 1 qt. boiling milk. Let stand until cold. Add 1 pt. cream and $\frac{1}{4}$ pt. fresh French Cognac (whiskey). Flavor to taste, 1 nutmeg grated. Last of all add beaten whites of eggs.

VANILLA ICE CREAM.

1 qt. cream, 1 cup sugar, 2 tbs. vanilla, 1 cup nuts, chopped.

Mrs. E. M. Everson.

Egg Dishes

*"Oh! egg within thine oval shell
What palate tickling joys do dwell."*

EGG CUTLET.

Boil and thicken 2 cups of milk with flour quite thick. Boil 6 eggs hard, chop fine, drop eggs into the thickened milk, season with salt, pepper and a little onion chopped very fine, a few parsley leaves broken fine adds to flavor. Then fry in a hot pan a large tbs. to a cutlet. Mrs. Albert Schaller.

EGG DISH FOR LUNCHEON.

Boil eggs until hard, then cut into halves lengthwise. Make a cream sauce of melted butter and flour well cooked, then add milk and cook until thick. Put the halves of eggs into a pan then a layer of cream sauce, then a layer of mushrooms, then a layer of eggs; and so on until the pan is filled or as many as you desire, sprinkle grated cheese over the top and brown in a hot oven. Mrs. W. A. Mather.

CREAMED EGGS.

Take 6 eggs boiled about 15 minutes. Shell and cut into halves. Make a cream sauce of $\frac{1}{2}$ pt. milk, 2 tbs. flour rubbed smooth with 1 tbs. butter. Put in double boiler and cook until quite thick. A little pepper and salt and chopped parsley. Put in just enough vinegar to give it a tart taste. Put in the eggs and serve hot.

Mrs. J. B. Lambert.

PINK PICKLED EGGS.

Shell hard boiled eggs, then drop into the vinegar in which beets have been pickled. Remove when colored a delicate pink. These are pretty for a picnic lunch.

Mrs. J. F. Willis.

EGG SAUCE.

1 cup cream sauce or drawn butter, 3 hard boiled eggs, chop whites fine and add to sauce, grate yolks over sauce, or the yolks may be chopped by themselves, or rubbed through a sieve.

STUFFED EGGS.

Devil the eggs in usual way, add minced ham, tongue, chicken or other cold meat, mustard may be omitted if desired and lemon juice used instead of vinegar, minced sardines or grated cheese may be used the same as meat; parsley chopped fine, cress or any savory herb for seasoning.

Mrs. J. F. Willis.

EGG VERMICELLI.

3 eggs, 4 slices of toast, 1 cup milk, 1 tbs. butter, 1 tbs. flour, salt and pepper. Boil eggs hard and chop the whites. Make a thin white sauce of the milk and flour, butter and seasoning. Stir the chopped whites into the sauce and pour over toast. Put yolks through a sifter over the whole.

Mrs. E. P. Mather.

CHEESE OMELET.

Melt 2 tbs. butter in a frying pan and add the regular omelet mixture, to which a cupful of grated cheese has been added. Fold and serve.

Mrs. Frank T. Corrison.

OMELET.

2 eggs, $\frac{1}{8}$ tsp. salt, pepper, 2 tbs. milk, 1 tsp. butter. Beat the yolks of the eggs until light and creamy, add seasoning and milk; beat the whites until stiff but not dry, cut them into the yolks, heat an omelet pan and rub it all over with the butter, brown, turn in the omelet, spread it evenly on the pan. When the omelet is set put it into a hot oven for a few minutes to dry slightly on top, fold and serve immediately.

Mrs. Charles H. Burwell.

SPANISH EGGS.

Pare 4 tomatoes, chop fine four onions, stew until tender, season when cooked. Beat well 4 eggs, put butter size of a walnut in a pan, pour in the eggs. When ready to turn pour in tomatoes and turn as omelet. Serve with toast.

Mrs. W. J. Byrnes.

GOOD RULE FOR MAKING OMELETS.

1 tbs. water to 1 egg. Beat just enough to break up and season to taste with pepper and salt. Fry in butter.

Pies

"The pie is an English institution, which, when planted on American soil, forthwith ran rampant and burst forth into an unknown variety of genera and species."—Harriet Beecher Stowe.

1 cup sifted flour, $\frac{1}{3}$ cup lard, 1 tsp. salt. Rub together the flour, lard and salt, add just enough water to take up flour, using a knife for mixing, roll out, using little flour.

Mrs. J. G. Palmer.

PIE CRUST.

3 cups flour, $\frac{1}{2}$ tsp. salt, $\frac{1}{2}$ tsp. baking powder, 1 cup shortening, $\frac{3}{8}$ to $\frac{3}{4}$ cup of water. Sift the flour, salt and baking powder into an earthen mixing bowl. With a knife cut the shortening into the flour, until the mixture looks like meal, each little particle of fat being coated with flour, add gradually cold water, cutting it into the mixture with a knife. When the mixture sticks together without adhering to the knife or bowl turn it on to the board lightly dredged with flour. Use no more flour than necessary and roll as little as possible.

Mrs. P. R. Robb.

CREAM PIE.

1 pt. milk, 2 large sp. sugar, 1 tbs. flour, yolks of 2 eggs, and white of 1. Beat eggs, sugar and flour together, let milk get boiling hot, pour in the beaten parts, and stir until thick, put in a baked crust and bake. Beat the left-over white of egg, flavor with any extract for top. Sweeten.

Mrs. J. F. Willis.

CREAM PIE.

For crust, 1 tbs. butter, $\frac{3}{4}$ cup sugar, pinch baking powder, 1 egg, flour to stiffen. For filling: boil custard and flavor with vanilla, use whites on top. Mrs. Charles Hedwell.

CHEESE PIE (KASEKUCHEN).

Three balls of cottage cheese, choose the fine grain; 1 level tbs. flour, 3 beaten eggs, a little grated lemon rind, and enough milk to fill a long, shallow tin. Add sugar to taste. Sprinkle a little cinnamon on top and a few bits of butter. Line the tin with pie crust. Mrs. William De la Barre.

BANANA PIE.

Bake crust and let cool. Heat 1 cup milk, mix $\frac{1}{2}$ cup sugar, 2 heaping tsp. flour and a pinch of salt, and stir into the milk, then add the beaten yolks of 2 eggs, cook until thick; let this get cold. Slice into the crust 2 large bananas, add the custard and frost with the whites of the eggs and 3 tbs. sugar. Brown in the oven. Mrs. Geo. S. Davis.

GREEN TOMATO MINCEMEAT.

1 pk. green tomatoes, 6 lbs. brown sugar, 2 lbs. raisins, 1 tbs. salt, 1 tbs. cloves, 2 tbs. cinnamon, 2 tbs. nutmeg, 1 tbs. allspice, a generous lump butter, 1 cup vinegar. Chop tomatoes fine and drain. Add as much water as drains away. Boil until tender. Add other ingredients, boil until thick, then add vinegar and boil a little longer. Will keep same as any mincemeat. Mrs. F. A. Hanscom.

MOCK CHERRY PIE.

1 cup cranberries cut in two, $\frac{1}{2}$ cup raisins cut in two, 1 cup sugar mixed with 1 tbs. flour, $\frac{1}{2}$ tsp. vanilla, 1 cup boiling water just before putting into crusts.

Mrs. William Burnham.

LEMON PIE.

3 eggs, leaving out the white of 1 for frosting, 1 large lemon or 2 small ones, 1 cup sugar. Beat the sugar, eggs and lemon together. Put $1\frac{1}{2}$ cups of water on the stove to boil, stir in 2 tbs. corn starch mixed in $\frac{1}{2}$ cup water. The crust is baked before the filling is added. Mrs. H. W. Gibson.

LEMON CREAM PIE.

1 teacup powdered sugar, 1 tbs. butter, 1 egg, juice and rind of 1 lemon, 1 teacup boiling water, 1 tbs. corn starch dissolved in cold water, stir the cornstarch into the hot water, add the butter and sugar, well beaten together. When cold add the lemon and beaten egg. Bake in open tart without top crust—nice with meringue on top.

Mrs. C. F. Dimick.

LEMON PIE.

Dissolve 1 tbs. corn starch in a little cold water. Let it come to boil in 1 cup hot water. Beat 3 yolks and 1 white of egg, add 1 cup sugar and small piece of butter, 1 lemon grated. Add to hot water. Line pie tin with good crust. Put all together and bake in moderate oven. Beat the two whites of eggs stiff, add 4 tbs. sugar. Add to pie when baked and put in the oven to brown.

Mrs. E. T. White.

RHUBARD PIE.

Chop the rhubarb fine and let stand for half an hour; then squeeze out the juice, take 1 cup of the pulp, 1 egg and 1 cup sugar, mix well and bake as usual; add a little butter if liked.

Mrs. T. F. Quinby.

NUT PIE.

1 pt. rich sweet milk, $\frac{1}{2}$ cup sugar, 1 egg, 1 cup nuts rolled fine, bake in one crust. Mrs. E. W. Ensign.

LEMON PIE FILLING.

1 lemon grated, 1 cup sugar, 2 eggs, 2 tsp. flour, a little butter, $1\frac{1}{3}$ cups boiling water. Boil until it thickens. Use the whites of eggs for frosting, add 2 tbs. sugar.

SQUASH PIE.

1 cup squash, $\frac{1}{2}$ cup brown sugar, 2 eggs, 1 tbs. molasses, $\frac{1}{2}$ tbs. butter, 1 tsp. cinnamon, 1 cup milk, a little salt. Stir together until smooth add milk last. Bake in 1 crust $\frac{3}{4}$ hour.

Mrs. Rodearmel.

VINEGAR PIE.

1 coffee cup vinegar from pickled peaches, 1 egg, lump of butter size of walnut, tbs. flour. More sugar if not sweet enough. Cinnamon to taste. Cook mixture till it thickens. Bake with 1 crust.

Mrs. E. W. Ensign.

FRENCH PIE.

Butter pie tin and fill with sliced apples, season with nutmeg and sugar, pour over this batter made with yolks of 2 eggs, $\frac{1}{2}$ cup sugar, 1 tbs. butter, 1 cup flour, 1 tsp. baking powder, $\frac{1}{4}$ cup milk. Bake and when done turn up side down in another dish. Beat up the whites, sweeten, turn over the top and brown lightly in oven.

Mrs. W. J. Byrnes.

PUFF PASTE.

1 lb. flour, 1 lb. butter, 1 tsp. salt. Ingredients ice cold. Sift salt and flour together. Take $\frac{1}{3}$ of the butter cut into flour. Make a very stiff paste with ice water. Knead well on board, wrap in damp cloth, put on ice for $\frac{1}{2}$ hour. Now divide balance of butter in three parts, flatten into sheets, put on ice. Take paste, beat and roll $\frac{1}{3}$ inch thick, put one piece of butter in center and fold over and under. Roll out fold again. Now repeat process till all butter is used up. Roll in cloth put on ice for several hours before using.

PUMPKIN PIE.

1½ cups stewed or baked pumpkin, 1 cup boiling milk, ½ cup sugar, 1 tsp. salt, 1 stsp. cinnamon, 1 egg beaten lightly, bake about 1 hour. Mrs. William H. Norton.

MOCK CHERRY PIE.

1 cup cranberries cut open and dropped into cold water, this removes seeds; skim out cranberries and add ½ cup raisins stoned and chopped, 1 cup sugar, 1 tbs. flour, 1 tsp. vanilla, ½ cup boiling water, bake between 2 crusts.

Mary L. Norton.

MINCE MEAT.

5 lbs. beef, 5 lbs. raisins, 3 lbs. currants, 1 lb. suet, 1 lb citron, 4 qts. tart apples, 2 tbs. cinnamon, 1 tbs. cloves, 1 tbs. nutmeg, juice and grated rind of 2 oranges, 2 lemons, salt, 2 lbs. light brown sugar. Mrs. E. P. Mather.

REAL ENGLISH MINCE MEAT.

1¼ lbs. beef suet, weighed after chopping, 1 lb. raisins, (stoned), 1 lb. apples (weighed after peeled and cored), 1½ lbs. sugar, 1 lb. candied mixed peel (chopped very fine), 1 lb. currants, ½ tsp. ground mace, ½ tsp. cinnamon, 2 tsp. essence of almond, rind and juice of 1 lemon, 4 wine glasses rum. Have all ingredients well chopped and thoroughly mixed. Place in jars. This will keep many months.

Mrs. W. A. Mather.

RHUBARB PIE.

1 cup chopped rhubarb, 1 cup sugar, 1 egg, 1 tsp. cracker crumbs. Mix. Bake as usual. Elizabeth Hood.

SOUR CREAM FILLING FOR PIE.

1 cup sour cream, $\frac{1}{2}$ cup sugar, 1 tbs. flour, $\frac{1}{2}$ scant tsp. cinnamon, $\frac{1}{2}$ scant tsp. cloves, $\frac{3}{4}$ cup chopped raisins, 2 eggs. Mix together the sugar, flour, cinnamon and cloves. Add the sour cream and beaten yolks of eggs and lastly the chopped raisins. If desired 1 tsp. sherry may be added. Bake with 1 crust, using the white of an egg for a meringue for the top of the pie.

Mrs. P. R. Roob.

Preserves

"Delectable dishes of preserved plums and peaches and pears and quinces."—Irving.

PUMPKIN CONSERVE.

1 medium sized pie pumpkin, pared and cut into inch squares, measure and add same amount of sugar, let stand over night, in morning add juice of 4 oranges and 4 lemons and rind of 2 oranges and 2 lemons, cut fine. Cook until thick.

Mrs. E. T. White.

SPICED GRAPES.

6 lbs. grapes, separate pulp and skins, boil skins till tender, boil pulp and put through sieve to remove seeds, add skins, 3 lbs. sugar, 2 tbs. each of cinnamon and allspice, $\frac{3}{4}$ tsp. cloves. Cook all together till it jellies. Put in glasses and seal.

Mrs. T. F. Quinby.

PLUM CONSERVE.

1 basket plums, 8 cups sugar, 1 lb. seeded raisins, juice 4 oranges with rind of 2 chopped fine. Remove stones from plums, add other ingredients. Watch carefully while boiling as it burns easily. Boil until thick. Put in jelly glasses.

Mrs. J. G. Palmer.

CONSERVE.

1 basket of blue plums (stone), 4 oranges cut in dice with peel on, 7 cups sugar, $\frac{1}{2}$ lb. English walnuts cut fine. Boil till thick.

Mrs. Wm. Womack.

CURRANT CONSERVE.

2 qts. currants, 3 pts. sugar, 2 large oranges, 2 cups of raisins. Stew fruit 15 minutes. Then add orange pulp. Boil $\frac{1}{2}$ hour. Mrs. W. H. Norton.

TUTTI FRUTTI (NOT COOKED).

Put into a jar 1 pt. of alcohol and to every cup of fruit add 1 cup sugar, stir every other day. Start with pineapple and as fruits come in season, add to the jar every kind of fruit except pears, gooseberries and blueberries; if you put in currants use juice only. 1 pt. of alcohol will make a 2 gallon jar of fruit. At Christmas time it will be ready for use. This improves with age, but must be stirred occasionally. Mrs. W. A. Mather.

PLUM CONSERVE.

1 square basket of blue plums. Stone and cut in 4 pieces, do not skin. 1 lb. seeded raisins (whole), 4 oranges and 1 lemon. Peel and slice fine. 7 level cups white sugar. 2 cups shelled almonds chopped. Add just enough water to the plums so they won't stick. Cook till juice is extracted, then add other ingredients. Cook slowly until it jams. Add nuts the last thing, about 10 minutes before taking off. Mrs. Eugene DeHaven.

ORANGE-RHUBARB CONSERVE.

Slice very thin, 6 oranges into a preserving kettle, add 7 lbs. sugar and place over a very slow fire until sugar is all dissolved, then add 7 lbs. pie plant peeled and cut up as for stewing. Boil 35 minutes, then put into glasses.

Mrs. J. C. Sterling.

SPICED RIPE TOMATOES.

1 lb. tomatoes, $\frac{3}{4}$ cup sugar, $\frac{1}{2}$ cup vinegar, $\frac{1}{2}$ tsp. cinnamon, $\frac{1}{4}$ tsp. cloves. Pare tomatoes, scoop out the seeds and throw away. Boil sugar, vinegar and spices 10 minutes, then add tomatoes and boil 5 minutes. Scoop out tomatoes and boil $\frac{1}{2}$ hour, then add tomatoes again and heat, then seal in jars.

Mrs. Joseph Tuttle, Hartford.

PIEPLANT CONSERVE.

$3\frac{1}{2}$ lbs. pieplant, 3 lbs. sugar, 1 lemon rind and juice, 1 orange rind and juice. Boil 30 minutes, then add $\frac{1}{4}$ lb. blanched almonds. Put in jelly glasses.

Mrs. J. G. Palmer.

GRAPE CONSERVE.

1 basket Concord grapes, wash and put in kettle and boil until soft, rub through colander; to the thick juice add 2 cups English walnut meats, 1 lb. raisins, 3 oranges cut in small pieces (peel and boil the rind in a separate pan of water, drain, then add fresh water and boil again). When soft add to the other ingredients with 5 lbs. granulated sugar, boil until thickens, put in jelly glasses and seal.

Mrs. William Gawne.

GINGERED PEARS.

Cup up fine after peeling 1 pk. Kiefer pears. Put in jar in layers with 5 lbs. sugar. Let stand overnight. In the morning put over slow fire, add $1\frac{1}{2}$ lbs. crystallized ginger, 3 lemons sliced thin, $\frac{1}{2}$ lb. seeded raisins, 1 small cup vinegar, 1 tsp. grated nutmeg, 1 tbs. cinnamon, $\frac{1}{2}$ doz. small cloves. Cook until reduced $\frac{1}{4}$. Add $\frac{1}{2}$ lb. chopped walnuts last.

Mrs. C. M. Hanscom.

SPICED GRAPES.

Take pulp from grapes and save skins. Boil pulp and put through colander to remove seeds. Then add skins to pulp, to every 7 lbs. fruit take $4\frac{1}{2}$ lbs. sugar, $\frac{3}{4}$ pt. vinegar, 2 tsp. each of cloves and allspice, 1 tsp. cinnamon. Boil as for jam.

Mrs. H. Briggs.

GINGER PEAR.

7 lbs. sugar, 7 lbs. pears, using the green pears cut in dice, add 1 lb. crystallized ginger or an amount that would give equal strength of green ginger root, juice of 2 lemons. Boil until quite thick.

Mrs. E. W. Ensign.

PEACH MARMALADE.

1 qt. peaches, 1 qt. sugar, 1 orange, 1 lemon. Boil peaches, oranges and lemons until all are mixed together, then add sugar and boil for two hours.

Mrs. Moreau.

SPICED CURRANTS.

Very good. 7 lbs. currants, 5 lbs. brown sugar, 1 pt. vinegar, 3 tbs. cinnamon, 3 tbs. cloves. Pick over currants, add other ingredients and cook slowly $1\frac{1}{2}$ hours.

Mrs. B. G. Hardwick.

ORANGE MARMALADE.

5 oranges and 1 lemon. Slice 3 of the oranges and the lemon as thin as possible. Peel the other 2 oranges and cut off all of the tough white skin. Slice thin as possible and add to the first. Take 1 lb. sugar to 1 lb. fruit and add 2 qts. water. Let stand 24 hours, then boil 2 hours. Let stand again 24 hours. Boil $\frac{1}{2}$ hour and can. Seal.

Miss Augusta Hedwall.

WATERMELON PRESERVES.

Use a good ripe melon and cup up in small inch pieces both red and white parts. To $1\frac{1}{2}$ cups of melon add 1 cup sugar, let it stand over night. Drain off the liquid in the morning and boil it to a syrup, add the melon and boil until melon looks clear, the last 15 minutes add sliced lemons (3). Seal very carefully in jars. Will be a nice rosy color in 3 weeks and then is ready for use. A delicious sauce.

Mrs. G. Norstrom.

HOW TO OPEN FRUIT JARS.

Place the jar bottom side up in hot water deep enough to cover the cap only, or hold for a moment under the hot water faucet, turning the jar as the water strikes it. The cover can easily be removed.

SWEET CHERRY PICKLE.

4 lbs. sugar, 7 lbs. fruit, 1 qt. vinegar, 1 scant tbs. whole cloves, stick of cinnamon. Stem and stone fruit. Weigh fruit after pitted. Let sugar and vinegar come to a boil, pouring over fruit at once. Next morning pour off syrup and let simmer gently for 1 hour. Then add fruit and spices. After coming to a boil put in jars and seal.

Mrs. H. L. Wakefield.

JELLY.

In making always boil the juice 20 minutes before adding sugar, after the sugar has been added boil 5 minutes after it begins to boil, then put in glasses. A small amount of tart apple juice added to fruits which do not jelly easily simplifies matters and in many cases helps the flavor. Some fruits are too strong or tart.

QUINCE JELLY.

Quarter a peck of quinces, do not pare nor core, cut out all the bad places from the fruit, cook $\frac{1}{2}$ peck at a time. Cover the fruit with water, cook until soft. Put into jelly bag over night. Squeeze out all the juice left in the bag and measure it, cook the juice about 15 minutes. Then add an equal amount of sugar, let it cook until a sample of it placed on ice thickens. Pour in tumblers, when cold cover with melted paraffine.

Mrs. E. T. White.

CRAB APPLE JELLY.

Is made the same way. Flavor with several fresh rose geranium leaves which are cooked with the jelly, then take out the leaves before pouring the jelly into the tumblers. This flavoring is a great addition to the jelly.

Mrs. E. T. White.

LATE AUTUMN JELLY.

1 quince, 1 qt. cranberries, 3 apples. Stew as for sauce, strain, add equal parts of sugar to the juice and boil until it jellies.

Mrs. J. C. Buchanan.

GOOSEBERRY CONSERVE.

2 qts. berries, $1\frac{1}{2}$ oranges, 1 lb. seeded raisins, 5 cups sugar, squeeze juice from oranges, put rind through meat grinder, mix ingredients, boil 20 minutes.

Mrs. F. Guderian.

CONSERVE SUPERBE.

1 box currants, 1 box gooseberries, 2 oranges. Pulp of both and rind of one boiled tender and put through meat grinder. Mix, add sugar lb. for lb. Boil until thick.

Mrs. David.

BAR LE DUC.

Boil $1\frac{1}{2}$ cups water and 6 cups sugar until it threads. Then add 1 pt. strained honey and boil 3 minutes longer. Then add 3 qts. large currants and boil 3 minutes and simmer 10 minutes. Mrs. Frank T. Corrison.

CHERRY CONSERVE.

To 1 box cherries take the juice of 1 lemon and $\frac{1}{2}$ orange chopped fine. $\frac{3}{4}$ lbs. sugar to 1 lb. of mixture. Let cook about 20 minutes or until thick. Mrs. Capps.

QUINCE HONEY.

Pare, core, and run through meat grinder. Take equal parts sugar and quince, let stand over night, in morning cook fifteen minutes. Not too thick.

Mrs. H. W. Gibson.

TO CAN GREEN BEANS, PEAS, ASPARAGUS AND CARROTS.

Beans, peas, asparagus, carrots. Place in a wire basket and plunge into boiling water while you count 20, add to water a piece of bicarbonate of soda the size of a large bean to 1 gal. water. Throw them quickly into cold water a few moments and drain, fill jar to about an inch from the top, add a tsp. salt, stand jars on top of a rack in a boiler, surround with cold water half way, cover the boiler and boil for an hour, screw the lids down tightly.

Mrs. W. J. Moorhead.

CANNED CORN.

9 cups corn, $\frac{1}{2}$ cup sugar, $\frac{3}{4}$ cup water, not quite $\frac{3}{4}$ cup salt. Cut corn from cob; do not scrape the cob. Boil twenty minutes and can as you would fruit. When you open a can set on back of stove with water enough to cover. Do not let boil, but heat through. Then pour off water and add milk and butter. The finest ever. Mrs. W. J. Byrnes.

TO CAN TOMATOES WHOLE.

Select small and solid tomatoes, put into wire basket and plunge in boiling water quickly to peel. Pack into jars loosely, add $\frac{1}{2}$ tsp. salt to each jar and fill to overflowing with water that has been boiled and cooled. Adjust the rubbers, lay on the tops loosely, put the jars into a boiler and surround with cold water, boil rapidly 5 or 10 minutes, then fasten each jar without lifting the lid.

Mrs. W. J. Moorhead.

Pickles

"Variety is the very spice of life."

ENGLISH CHUTNEY.

1 lb. tart apples, $1\frac{1}{2}$ lb. ripe tomatoes, 1 doz. small red peppers, 2 small white onions, $\frac{1}{2}$ lb. seeded raisins, good handful of mint. Chop all very fine, then add 6 tsp. salt, 2 tsp. mustard, 1 lb. white sugar. Mix together in earthen jar, pour over it 1 qt. of vinegar which has been boiled and cooled. Mix well and let stand in a cool place. C. F.

SWEET DILL PICKLE.

1 qt. dill pickles (quartered lengthwise and halved), 4 lbs. sugar, 1 qt. cider vinegar, $\frac{1}{2}$ box or 1 oz. mixed spices. Boil vinegar, sugar and spices to thick syrup. Put pickles in jars and pour syrup over them. Next day drain off the syrup and reheat and pour over pickles, repeat this process for 3 days. Seal. Mrs. H. W. Gibson.

CORN PICKLE.

10 cups corn cut from cob, 10 cups cabbage chopped fine, 6 red peppers (large). Heat together, $\frac{1}{2}$ gal. vinegar, 2 tbs. salt, 3 cups sugar, $\frac{1}{4}$ lb. ground mustard. Pour over cabbage and corn and let stand on back of stove and cook slowly for a short time. Then put in jars. Will keep unsealed for a long time. Mrs. John F. Willis.

CUCUMBER JELLY SALAD.

Equal parts of cucumber and pineapple sliced. Make a lemon jelly, when cold add cucumbers and pineapple and pour into molds. Serve with mayonnaise dressing on lettuce leaf.

Louise Burnwell.

CHICAGO HOT (A RELISH.)

1 pk. ripe tomatoes chopped fine and drain in sieve for 3 hours, 2 cups celery (chopped fine), 2 cups onions (chopped fine), 2 cups white sugar, 4 cups vinegar, $\frac{1}{2}$ cup salt, $\frac{1}{2}$ cup white mustard seed, 4 large red peppers (chopped fine), 4 large green peppers (chopped fine). Mix all, but do not cook. Add a little horse radish root to each jar as a preservative. Do not seal. Cook and seal the tomato juice for soups.

Mrs. Ernest E. Wanous.

FRENCH PICKLE.

1 peck green tomatoes, 6 onions, 6 green peppers chopped fine, 1 cup salt, let stand over night, in morning drain off brine, add 2 qts. water and 1 cup vinegar, boil 20 minutes and drain well through a colander, then take a little more than 2 qts. of vinegar, $1\frac{1}{2}$ lbs. sugar, $\frac{1}{2}$ lb. white mustard seed, 1 tbs. cloves, 1 tbs. cinnamon, boil well 20 minutes.

Mrs. John F. Willis.

HODGE PODGE.

Chop equal portions $\frac{1}{2}$ peck each of sweet white cabbage, green tomatoes, green cucumbers and celery, 3 large green peppers, very fine. Mix all together, salt heavily, let stand 3 or 4 hours, or over night. To every 3 qts. of this add 1 qt. chopped onions. Prepare onions thus: chop fine, salt heavily, pour boiling water over them, let stand till cool, squeeze out and add to the above. Drain and pack all together in a stone jar. Pour cold vinegar over to cover. Let stand 24 hours, squeeze out with hand until dry and take enough fresh vinegar to cover pickles, 2 oz. celery seed, 2 oz. mustard seed, 1 oz. whole cloves, 1 oz. whole allspice. When vinegar boils add pickle and boil not over 15 minutes, slowly, Pack in jars and tie up.

Mrs. T. F. Quinby.

CUCUMBER PICKLES.

1 gal. vinegar, 1 teacup sugar, 1 teacup salt, 1 teacup ground mustard. Mix the sugar, salt and mustard together, then put in the vinegar, this will cover 200 cucumbers, put in large jar and cover with plate.

Mrs. Moreau.

OIL PICKLES.

2 doz. medium sized cucumbers, slice very thin, put into bottles as soon as you slice them, sprinkle generously with mustard, celery, and whole pepper seeds and a little salt. Put into cans with vinegar and olive oil, $\frac{3}{4}$ cup of oil to a qt. of vinegar. Always shake the bottle before dishing them for the table.

Mrs. Albert Schaller.

SALAD PICKLES.

1 qt. chopped cucumbers (seeded but not peeled), 1 qt. onions, 2 qts. cabbage, 4 green peppers, chopped, $\frac{1}{4}$ lb. ground mustard, 1 cup flour, 3 cups white sugar, 1 tsp. tumeric (level), 3 tbs. white mustard seed, 1 tbs. celery seed. Let chopped materials stand over night covered with water and 1 cup of salt. In the morning scald up and then drain thoroughly. Take 1 pt. of vinegar and make a paste of flour, tumeric and ground mustard. Scald 5 cups of vinegar and 1 cup of water. Add sugar, celery and mustard seed. Stir in the paste until it thickens. Remove from the fire and add the chopped materials. $\frac{3}{4}$ of an ordinary cabbage, $1\frac{1}{2}$ qts. onions before chopping and 5 medium sized cucumbers will make the right amount of the materials necessary.

Mrs. Emmet T. White.

COLD TOMATO CATSUP.

$1\frac{1}{2}$ pts. vinegar, $\frac{1}{2}$ cup salt, 2 roots horse-radish, $\frac{1}{2}$ cup of dark and light mustard seed, 2 tsp. black pepper, 1 oz. celery seed, 1 onion (cut fine), 1 tsp. cloves (ground), 1 tsp. mace (ground), 2 tsp. cinnamon (ground), 1 cup sugar, 2 green peppers (chopped), $\frac{1}{2}$ peck (ripe) tomatoes (peeled and seeds and juice taken out), chopped. Mix. Mrs. T. F. Quinby.

MUSTARD PICKLES.

Vinegar 3 qts., little white onions 2 qts., 2 heads cauliflower or more, ground mustard $\frac{1}{4}$ lb., tumeric powder $\frac{1}{2}$ oz., green peppers 6, sugar 3 cups, flour 1 small cup, 2 qts. little pickles, beans if wanted. Boil cauliflower and onions a little, cut all up, sprinkle 1 cup salt over all, then pour over boiling water, drain off next morning. Mix mustard and tumeric powder in a little vinegar, mix flour with water, then put all together, with the vinegar, and boil, stirring well, then pour boiling hot over pickles. Mrs. Geo. H. Crosby.

RUMMAGE.

2 qts. green tomatoes, 1 qt. ripe tomatoes, 1 small cabbage, 1 ripe cucumber, 2 bunches celery, 3 large onions, 3 green peppers, 3 red peppers, 3 pts. vinegar, 2 lbs. moist brown sugar, 1 tsp. dry mustard. Chop together and let stand over night with $\frac{1}{2}$ cup salt, then cook until clear.

Mrs. H. L. Wakefield.

PICKLES.

Wash cucumbers, midget size, fill mason jar and add 1 tbs. salt, 1 tbs. sugar, 1 tbs. white mustard seed, a tiny red pepper, horseradish root if you have it, cover with white wine vinegar and seal.

Mrs. William Moorhead.

PEPPER HASH.

1 $\frac{1}{2}$ doz. green peppers, 1 large head of cabbage, $\frac{1}{2}$ doz. large onions. Remove the seeds from half the peppers, then chop skins with other half. Chop other ingredients. Mix $\frac{1}{2}$ cup salt in above and let stand over night. Drain well and add 2 cups sugar, $\frac{3}{4}$ cup white mustard seed, 1 tbs. celery seed. Pour cold vinegar over all and then add 1 qt. more than will cover.

Mrs. H. G. Swirles.

TOMATO RELISH.

1 pk. ripe tomatoes chopped fine, pressed over night, 2 cups chopped celery, 1 cup white mustard seed, 1 cup grated horse radish, 2 cups sugar, 8 peppers, 4 red and 4 green ones, 1 small cup salt, 2 cups chopped onions, 2 tbs. mixed spices, ground, 2 cups vinegar added the last thing. Will keep without sealing.

Mrs. W. J. Moorhead.

HORSE RADISH PICKLES.

Small size cucumbers, soak in salt brine 48 hours. Drain, wipe dry with cloth. Pack in stone jar, 1 layer of cucumbers, 1 of horse radish root, alternating until jar is filled, put in 2 green peppers. If 1 peck of cucumbers is used, heat white wine vinegar to boiling point, pour over pickles. Ready for use in a few days.

PREPARED MUSTARD.

1 tbs. flour, 3 tbs. dry mustard, 1 tbs. sugar (small), 1 tsp. salt, pour boiling water over the mixture and stir until perfectly smooth, when cold add enough vinegar to thin. If kept in a covered jar this will keep indefinitely.

Mrs. W. A. Mather.

DILL PICKLES.

Select small cucumbers, 1 pk. Soak over night in cold water. Take 1 gal. of white wine vinegar. Boil and cool. Have this ready the night before. In the morning change the water on the pickles, take a stiff vegetable brush and brush every one thoroughly, then put into fresh water. Now drain. Have ready qt. jars and fill them with the pickles, putting them together according to size. Add to each jar a piece of white gingerroot, 1 of horse radish root, 1 heaping tbs. salt, 1 large head of dill and 3 or 4 young grape leaves. When bottles are well filled pour about 2-3 full of vinegar and fill up with boiled, cooled, water. Seal. Set away a few weeks before using. Mrs. T. F. Quinby.

RIPE TOMATO PICKLES.

1 pk. ripe tomatoes, 1 cup chopped celery, 3 red peppers, 6 medium sized onions, 2 lbs. brown sugar, 1 cup salt, 1 cup English mustard seed, 1 qt. vinegar, 2 oz. ground cinnamon. Chop tomatoes and drain in colander, pressing out juice with a plate. Chop onions and peppers very fine. Mix all thoroughly and fill jars. Mrs. William H. Norton.

MARY'S CUCUMBER PICKLES.

100 good cucumbers, medium size, 2 onions, $\frac{1}{2}$ lb. black mustard seed, $\frac{1}{4}$ lb. white mustard seed, 2 tbs. celery seed, $\frac{1}{2}$ pt. olive oil (scant measure), enough vinegar to cover about 6 qts., slice cucumbers and onions quite thin, sprinkle about $\frac{1}{2}$ pt. salt between each layer and let stand over night. Drain and wash. Mix the seeds with the oil, add vinegar, then pour over the cucumbers and onions. Keep in a cool place, this will make about 3 gal. Ready to use in about a week. Mrs. Charles H. Burwell.

OLIVE OIL PICKLES.

50 small cucumbers, 3 pts. small onions sliced, 1 oz. mustard seed, 1 oz. celery seed, $\frac{1}{2}$ oz. white pepper ground fine. $\frac{1}{2}$ pt. olive oil. Cut onions, cover with cold water for three hours. Cut cucumbers very thin, add 1 cup salt; let stand three hours, drain and mix well together, cover with cider vinegar, let stand over night and bottle.

Mrs. J. R. Hughs.

MUSTARD PICKLES.

2 qts. cucumbers cut up, 1 qt. small onions, 1 qt. chopped green tomatoes, 1 large cauliflower (cut up), 4 green peppers (chopped). Soak this 24 hours in brine strong enough to float an egg. Scald, drain. Add $\frac{1}{2}$ cup flour, 4 tbs. mustard, 1 tbs. tumeric and enough cold vinegar to make a smooth paste, 1 cup sugar, 1 tbs. celery seed, enough vinegar to make 2 qts. Scald all together. Mrs. R. L. Stillman.

SWEET CUCUMBER PICKLES.

Select cucumbers of a uniform size. Place in stone jar in layers with salt between layers of cucumbers. Cover the top layer entirely with salt, fill jar with cold water, cover with plate and weight to keep cucumbers under water. Leave for a fortnight. Stir brine from bottom every other day. Fresh cucumbers may be added any time. When ready to put through last process throw away brine. Examine cucumbers, excluding soft ones. Fill jar with fresh water and let stand for 24 hours. Line preserving kettle with grapeleaves, pack cucumbers in, sprinkle 1 tsp. powdered alum over each layer. Cover with 3 thicknesses of grape leaves. Cover with cold water, simmer (but not boil) for 4 hours. Cucumbers should be fine green (not broken). Drop into ice water immediately, let stay while you prepare vinegar for preserving them. To each qt. vinegar add 1 cup brown sugar, 1 doz. whole peppers, 6 whole cloves, boil together 5 minutes. Drain cucumbers, pack in jar, pour hot vinegar over them. Repeat scalding 3 times, allowing several days between. Cover with a tight place plate on top to keep cucumbers under vinegar. Tie wax paper on top. Let stand 2 months before using. Good for years.

Mrs. F. Guderian.

CHILI SAUCE.

Chop fine, 12 large ripe tomatoes, 2 green peppers and 2 onions. Add 2 tbs. each of salt, vinegar and sugar, 1 tbs. cinnamon and a little ground cloves. Boil 1 hour and bottle.

Mrs. Fred H. Boardman.

CRANBERRY CATSUP.

To 1 qt. of cranberries take 1 cup of water and 2 cups vinegar. Tie in a piece of muslin a few cloves, 3 or 4 all-spice, about a dessertspoon of broken cinnamon, and some mace. Simmer all together in a preserving kettle until the fruit is perfectly soft. Press through a colander, add 1 lb. brown sugar, simmer 10 minutes longer, and seal. Grape catsup is made the same way.

CUCUMBER CATSUP.

36 ripe cucumbers, peel, seed, and chop fine. 6 or 8 white onions, 1 cup salt. Let stand six hours, drain all night, add 1 cup mustard seed and $\frac{1}{2}$ cup peppers (chopped). Fill jar 2-3 full of cucumbers and fill with cold vinegar and seal.

Mrs. C. H. Burwell.

Candies

"Sweets to the sweet."—*Shakespeare.*

MARSHMALLOW FUDGE.

$\frac{1}{2}$ lb. light brown sugar, $\frac{1}{2}$ cup cream, $\frac{1}{4}$ lb. chocolate, $\frac{1}{2}$ tsp. vanilla. Boil 20 minutes, stirring briskly. Just as it is taken from the fire fold lightly in the fudge $\frac{1}{2}$ lb. of marshmallows, which has been cut into halves. Pour into shallow tins and cool. When cutting marshmallows wet scissors to prevent sticking.

Mrs. W. A. Mather.

GRILLED NUTS.

1 cup granulated sugar, $\frac{1}{4}$ cup boiling water. Boil until it threads from spoon. Remove from fire. Pour into syrup 1 cup walnut meats and stir until cold.

HONIED POPCORN.

Boil strained honey for a few minutes and pour over popped corn and make into balls.

Mrs. Thomas M. Partridge.

FRENCH CREAM.

White of 1 egg, $\frac{1}{2}$ tsp. cold water, 1 tsp. vanilla extract, 1 lb. 4x sugar. Mix white of egg, water and vanilla, beat until thoroughly mixed, then add gradually the sifted sugar to the liquid until mixture is stiff enough to knead. This cream may be used instead of cream fondant for such things as cream walnuts, dates, figs, etc.

John T. Garland.

TURKISH NOUGAT.

2 cups white sugar, 1 cup corn syrup, $\frac{3}{4}$ cup chopped nuts, 2 whites of eggs, $\frac{1}{2}$ tsp. vanilla. Boil 3 first ingredients until hard ball can be formed when material is dropped into cold water. Then pour the syrup gradually into the stiffly beaten whites of eggs. Beat whole mass until creamy. Add nut meats and pour out into buttered tins to cool.

John T. Garland.

BUTTER SCOTCH.

2 cups white sugar, $\frac{1}{4}$ tsp. cream tartar, 1 cup water, pinch salt. Cook till material cracks when dropped in cold water, add butter size of egg, stir till melted, take off fire and pour into buttered pan. For larger batch use proportionate amounts of materials.

John T. Garland.

CHOCOLATE CARAMELS.

2 cups sugar, 1 cup molasses, $\frac{1}{2}$ cup chocolate, 2-3 cup milk, butter size of an egg, as many nuts as you desire.

Mrs. F. A. Hanscom.

DELIGHT.

2 cups sugar, $\frac{1}{2}$ cup corn syrup, 1 tsp. vanilla extract, $\frac{1}{2}$ cup water. Boil till threads. Add to 2 beaten whites of eggs, beat like boiled icing, add nuts and cool, cut in squares.

Mrs. F. A. Hanscom.

FUDGE.

2 cups sugar, 2-3 cup rich milk, 1 tbs. butter, $\frac{1}{4}$ cake chocolate. Stir while cooking. Cook until it forms a soft ball in cold water. Beat until it stiffens, and pour in buttered tins to cool.

Mrs. F. A. Hanscom.

SALTED ALMONDS.

Blanch by pouring boiling water over the almonds and allowing them to stand for a few minutes, when the skins may be easily removed. Boil for 15 minutes in a strong solution of water and salt, then remove and dry. Put $\frac{1}{3}$ cup of olive oil in a small frying pan. When hot add part of the almonds and fry until a delicate brown, stirring constantly to keep the almonds in motion. Remove and drain on brown paper.

BITTER SWEETS.

2 cups sugar, $1\frac{1}{2}$ cups milk or enough to make creamy. Cook until it forms a soft ball in water. Then beat until creamy. Form into balls and cool. Then dip in melted chocolate.

Gladys Pease.

ALFALFA

AS A HUMAN FOOD AND MEDICINE.

For many years, the common plant, Alfalfa, has been propagated for its highly nutritious properties as a stock food. Its further value as a human food was not known until about three years ago when Mark C. Rich and F. W. Bower, residing in the Black Hills of Western South Dakota, in their own families, discovered its human food elements. A series of experiments was carried on by these men to find the best methods of growing, cutting and curing the plant for its new use. In the past three years, it has been thoroughly tried out by the best food experts in the land for its food qualities and by many of the best known physicians for its medicinal values.

These experiments, together with many chemical analyses of the different manufactured products, proved satisfactorily that the original discoveries had great value. The Alfalfa Foods and Medicine Company, of Minneapolis, which was organized later by these two men, is the first organization to manufacture a full line of these human foods (drinks) and medicines from Alfalfa. They are delicious and beneficial to the health and have a distinct taste and flavor. They are more nutritious than any other food.

The Alfa-Lusa extract for flavoring soda drinks, ice cream, cakes, candies, etc., is delicious, healthful and popular. The table syrup resembles maple in taste and is a very healthful syrup. The candies flavored with this extract, are excellent for children because the alfalfa partly breaks up the sugar granules and assists in digesting the candy.

The flour and other products for making bread and pastry are in a class by themselves.

The Alfalfa tea and coffee is being used constantly by all who have heard of it because of their flavor and beneficial qualities. When used for a short time, the skin becomes clearer, and "tired feeling is chased away." Any of the Alfalfa human foods will produce natural sleep and will adjust the body for health.

Drinks

"Eat, drink and be merry."—*Shakespeare.*

HOT CHOCOLATE SHAKE.

4 sq. Baker's chocolate, 4 tsp. sugar, 4 cups milk. Put the chocolate in a small kettle and melt. Add the sugar and mix well. Then put in the milk heated. Let the mixture come to a boil, stirring all the time with an egg beater. Put 1 tsp. whipped cream in a cup. Pour over the hot chocolate and serve. This mixture is not injured by standing. If it becomes cold reheat and stir with the beater.

Louise Burwell.

SARATOGA COOLER.

8 cups cold water, 8 tsp. sugar, juice 4 lemons, 1 pt. ginger ale. Mix the lemon juice and sugar thoroughly, add the water and chill. Just before serving pour in the ginger ale and add cracked ice. For this beverage the lemonade should not be too sweet.

Mrs. O. K. Earle.

DIRECTIONS FOR MAKING ROOT BEER.

5 cakes Yeast, 3 tbs. sugar, 1 pt. lukewarm water, 1 bottle Root Beer Extract, 5 gal. pure fresh water, slightly lukewarm, 4 lbs. sugar. Dissolve 5 cakes of Yeast and 3 tbs. sugar in a pt. of lukewarm water. Keep in a warm place for 12 hours, then stir well and strain through cheese-cloth. Add bottle of Root Beer Extract, 4 lbs. sugar and 5 gals. of lukewarm water. Mix thoroughly and bottle. (Tie or fasten in corks.) Keep in warm place about 48 hours. After cooling it is ready for use. Keep in cellar or place of low temperature.

ICED TEA.

4 tsp. black tea, 4 cups cold water. Stir into the water the tea. Let stand 5 or 6 hours. Strain and serve in glasses with sugar, lemon and cracked ice. This is an excellent way to make tea for picnics. The tea, water and sugar may be put in glass jar sealed and carried with a lunch.

Mrs. Charles H. Burwell.

DANDELION WINE.

4 qts. dandelion flowers, 4 qts. water, grated rind of 2 oranges, grated rind of 1 lemon. Boil 20 minutes, strain and to the juice add $3\frac{1}{2}$ lbs. granulated sugar, let cool, and when lukewarm add $\frac{1}{4}$ cake of yeast, slice in the 2 oranges, without any seeds. Let stand 3 or 4 days, then bottle but do not cork tight.

Mrs. William Gawne.

PINEAPPLE FRAPPE.

Boil 3 cups sugar and 1 cup water until it strings from the tip of a spoon. Pour this syrup upon the beaten whites of 3 eggs and beat to a smooth cream. To this add a can of grated pineapple and as much cream and milk as will make the quantity you require. Let it get cold and freeze.

Percy (Louisville, Ky.).

DANDELION WINE.

Steep dandelion flowers in boiling water for ten minutes and strain off the liquid, pressing hard through a cheese-cloth bag. Sweeten to taste and add brandy in the proportion of a pint to every four gallons of liquid. Put into uncorked bottles and keep in a cool place, covering the mouths of the bottles with mosquito netting to exclude insects and dust. When fermentation ceases, draw off, strain and bottle.

GRAPE JUICE.

Pick grapes off stems (Concord are best) just cover with cold water, let boil until skins come off, strain through flannel bag. Add 1 cup sugar to 1 qt. juice. Let boil and seal hot.

Mrs. R. W. Cranston.

ELDERBERRY WINE.

Is made of the blossom of the plant, and exactly as dandelion wine is made, or you may brew it of the berries, as you would cherry wine or that made from currants. This is highly medicinal and less pleasant of flavor than that made from the blossoms.

FRUIT PUNCH.

Squeeze the juice from a can of grated pineapple, 6 lemons and 3 oranges. Strain all together into a bowl. Add a pt. jar of preserved cherries and 1 of strawberries. Sweeten to taste and let stand 3 hours. When ready to serve add 2 qts. of ice water and a qt. of pounded ice. Serve in glasses. You may add a bottle of good claret. Apollinaris may be substituted for water. Mrs. T. F. Quinby.

FRUIT PUNCH.

Boil a pt. of sugar and 2 qts. of water for 10 minutes and set away to cool, for lemonade is always better when sugar and water is boiled in a syrup. To this add $\frac{1}{2}$ pt. of lemon juice, 1 pt. of strawberry juice, and small pineapple grated or 1 can of grated pineapple. When ready to serve put in a little cracked ice, some whole strawberries and slices of lemon. Some red cherries may be substituted for strawberries if you desire.

Mrs. William Moorhead.

FRUIT CUP.

3 grapefruits, 2 bananas, $\frac{1}{2}$ lb. of Malaga grapes, 1 tbs. preserved ginger, minced fine, 2 doz. maraschino cherries, powdered sugar to taste, 1 cup of sherry. Cut the pulp of the grapefruits into small pieces, bruising as little as possible. Skin the grapes carefully and cut each in half, extracting the seeds. Peel and cut the bananas into cubes. With a silver fork mix in all the ingredients except the cherries. Fill chilled glasses with the mixture, put 3 cherries upon the top of each and set in cracked ice until you are ready to serve. Then sprinkle with sugar and pour a tsp. of sherry upon the sugar. It will wash the sugar into the heart of the fruit.

FRUIT CUP.

This is arranged in the glasses from which it is to be eaten. Put into the bottom of each glass 3 fresh strawberries, $\frac{1}{2}$ tsp. grated pineapple, a tsp. each of orange and grapefruit pulp, a tsp. lemon juice, $\frac{1}{2}$ as much syrup from preserved ginger, 6 ripe raspberries or a tsp. raspberry juice, and sift powdered sugar over all. Finally lay 3 maraschino cherries on the top of each portion. Fill glasses, set in crushed ice until you are ready to serve.

RHUBARB WINE.

Wash the stalks of rhubarb well and cut into bits, letting each piece fall into cold water as you cut it off. Add no water, but put the rhubarb, dripping wet, into a double boiler and set in the outer vessel filled with cold water. Cover closely and bring to a boil. When soft and broken, strain through a cheese-cloth bag and measure the juice. Add as much water as you have juice, sweeten to taste and allow a cup of brandy to each gallon of liquid. Bottle and seal. Stand the bottles upside down in sand.

ICE TEA PUNCH.

6 tsp. tea, 1 qt. water. Steep, strain and cool. $\frac{1}{2}$ cup granulated sugar, 6 tbs. lemon juice, 1 lemon and 1 orange sliced thin, 1 qt. strawberries, 2 cups pulverized ice, 1 bunch fresh mint dusted with powdered sugar for garnish. Add apollinaris water when ready to serve.

Mrs. Thomas M. Partridge.

FRUIT PUNCH.

Slice 6 oranges and 6 lemons, after paring them carefully. Cut a medium-sized pineapple into dice. Cut a pint of strawberries into halves, add to them a pt. of red raspberries. Mix with the other fruit, strewing each layer with granulated sugar—2 cups in all. Let all stand together 30 minutes before pouring in three qts. of apollinaris or other effervescent water. If you like, you may use clear spring water. It will do nearly as well. Put a great lump of ice into a chilled bowl and pour this mixture over it. Taste before serving, and if it is not sweet enough, add sugar. This is enough for 30 persons. Fine!

GRAPEFRUIT CUP.

Halve 4 grapefruits and take out the pulp skillfully without tearing the rind. Cut the pulp into small cubes, freeing it from membranes and strings. With a sharp knife, a pair of scissors or a notching board notch the edges of the halves of the rind, then refill them with this mixture: Small ripe berries—raspberries or strawberries—Malaga grapes, skinned, seeded and halved, and the cubes of grapefruit. Strew powdered sugar over each layer as you work. When all are in lay maraschino cherries (or preserved cherries or strawberries, if you prefer) upon the top of the filled cup. Set in ice until it is to be served.

WILD GRAPE WINE.

Pick grapes from stems, mash them and put them through wine press or jelly bag. Then add as much water as you have grape juice, pour the water through the pressed grapes and press the second time. To each gallon of liquid take $2\frac{1}{2}$ lbs. sugar, be sure to dissolve sugar in boiling water before adding to the juice or it will harden in the keg. Then let it ferment. When fermentation has ceased the cask may be closed. It must be kept open during fermentation. It can be bottled any time after it is settled.

Mrs. Albertina Kramer.

CURRENT WINE.

2 cases currants, 30 lbs. sugar. Crush currants and let stand 24 hours. There should be $3\frac{1}{2}$ gallons of juice. Then strain through double cheese cloth. After the juice is squeezed out of the currants cover the pulp with water, let cook 20 minutes, strain through cheese cloth. Take liquid from pulp and place on fire, add sugar, leave on fire until sugar is melted. Take from fire, let cool. Then add the melted sugar to the juice and place all in a cask, and fill it with soft water. Keep the cask full so the sediments will run out. Add water every two or three hours for a week or so. Then set away for a month and fill up cask every day or so. Afterwards draw off wine in a clean cask, as the wine is better standing in wood. Bottle it if you desire.

Ambrose A. Guiwits.

NE PLUS ULTRA PUNCH.

1 cup granulated sugar, juice 6 lemons. Stir until dissolved, then put in 3 peeled lemons sliced thin and put on ice until ready to serve. Then add 1 qt. powdered ice, 1 doz. sprigs mint. Stir well for a minute and add from a height 5 bottles of ginger ale, $\frac{1}{2}$ bottle red cherries. This is also called "Temperance Punch." Mrs. M. G. Rodearmel.

CAFE NOIR (Black Coffee).

2 cups coffee, 1 egg, $1\frac{1}{2}$ cup cold water, 6 cups boiling water, $\frac{1}{2}$ cup cold water. Mix coffee egg (crushed shell) and $\frac{1}{2}$ cup cold water. Pour on boiling water and boil five minutes. Set on back of stove and add $\frac{1}{2}$ cup cold water and settle for 5 minutes. Serve hot. Mrs. C. Burwell.

"Better late than never."

SAUCES FOR FISH AND MEATS.

Appropriate sauces for serving with—

Roast Beef:—Tomato Catsup, or Grated Horseradish.

Roast Mutton:—Stewed Gooseberries.

Roast Lamb:—Mint Sauce.

Roast Pork:—Apple Sauce.

Roast Turkey:—Cranberry or Celery, or Plum or Grape Sauce.

Roast Chicken:—Currant Jelly.

Boiled Turkey:—Oyster Sauce.

Broiled Steak:—Mushrooms or Fried Onions.

Pigeon Pie:—Mushroom Sauce.

Roast Goose:—Apple Sauce.

Fried Salmon:—Egg Sauce.

Broiled Mackerel:—Stewed Gooseberries.

Boiled or Baked Fish:—White Cream Sauce, or Drawn Butter Sauce.

WEDDING ANNIVERSARIES.

First year, cotton; 2nd year, paper; 3d year, leather; 5th year, wooden; 7th year, woolen; 10th year, tin; 12th year, silk and linen; 15th year, crystal; 20th year, china; 25th year, silver; 30th year, pearl; 40th year, ruby; 50th year, golden; 75th year, diamond.

PROPER WINES TO SERVE AT A FORMAL DINNER.

With a first course serve a sauterne, slightly cold.

With the soup serve sherry slightly cold in decanters.

With fish serve Rhine wine rather cold in bottle.

With entrees serve claret slightly cold in decanters.

With meats and pultry serve champagne, very cold in the bottle.

Champagne should be placed on ice several hours before serving.

With game serve burgundy and champagne.

With dessert serve port wine or maderia even temperature, in the bottle.

With coffee serve cordials and brandies from small decanters.

BIRTH-MONTH GEMS.

<i>Month</i>	<i>Gem</i>	<i>Flower</i>
January	Garnet—Constancy	Wild Rose
February . . .	Amethyst—Contentment	Pink
March	Bloodstone—Courage	Violet
April	Diamond—Innocence	Easter Lily
May	Emerald—Success in love . . .	Lily-of-the-Valley
June	Pearl—Purity	Rose
July	Ruby—Nobility of mind	Daisy
August	Moonstone—Conjugal felicity	Pond Lily
September . . .	Sapphire—Chastity	Poppy
October	Opal—Hope	Cosmos
November . . .	Topaz—Fidelity	Chrysanthemum
December . . .	Turquoise—Success and Happiness	Holly

TABLE OF WEIGHTS AND MEASURES.

- $\frac{1}{4}$ teaspoonfuls of a liquid equal 1 tablespoonful.
- $\frac{1}{4}$ tablespoonfuls of a liquid equal $\frac{1}{2}$ gill or $\frac{1}{4}$ cup.
- $\frac{1}{2}$ cup equals 1 gill.
- 2 gills equal 1 cup.
- 2 cups equal 1 pint.
- 2 pints (4 cups) equal 1 quart.
- 4 cups of flour equal 1 pound or 1 quart.
- 2 cups of butter, solid, equal 1 pound.
- $\frac{1}{2}$ cup of butter, solid, equals $\frac{1}{4}$ pound, 4 ounces.
- 2 cups of granulated sugar equal 1 pound.
- $2\frac{1}{2}$ cups of powdered sugar equal 1 pound.
- 1 pint of milk or water equals 1 pound.
- 1 pint chopped meat equals 1 pound.
- 10 eggs, shelled equal 1 pound.
- 8 eggs with shells equal 1 pound.
- 2 tablespoonfuls of butter equal 1 ounce.
- 2 tablespoonfuls of granulated sugar equal 1 ounce.
- 4 tablespoonfuls of flour equal 1 ounce.
- 4 tablespoonfuls of coffee equal 1 ounce.
- 1 tablespoonful of liquid equals $\frac{1}{2}$ ounce.
- 4 tablespoonfuls of butter equal 2 ounces or $\frac{1}{4}$ cup.

ABBREVIATIONS USED.

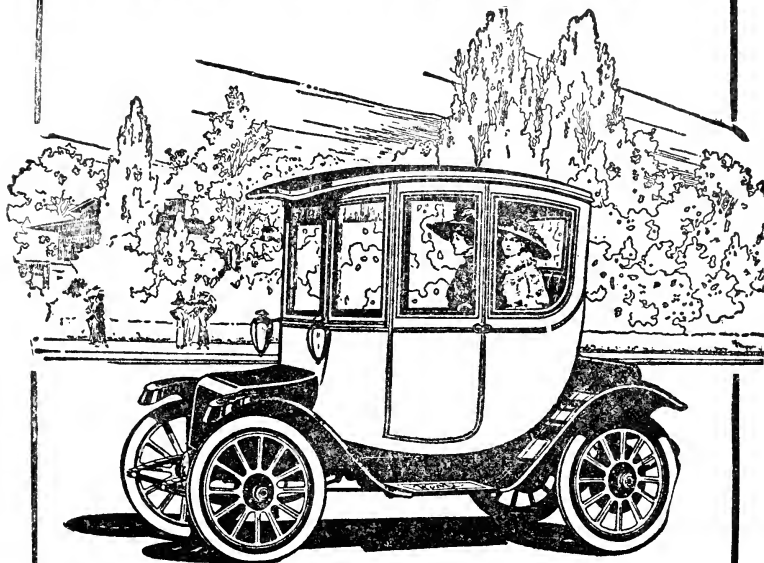
tsp.—teaspoon.

tbs.—tablespoon.

All measurements are level.

"All's well that ends well."—Shakespeare.

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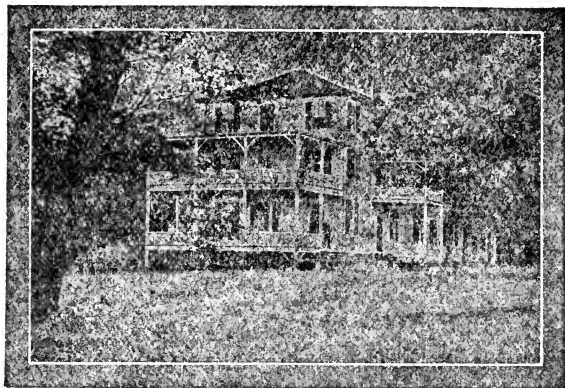
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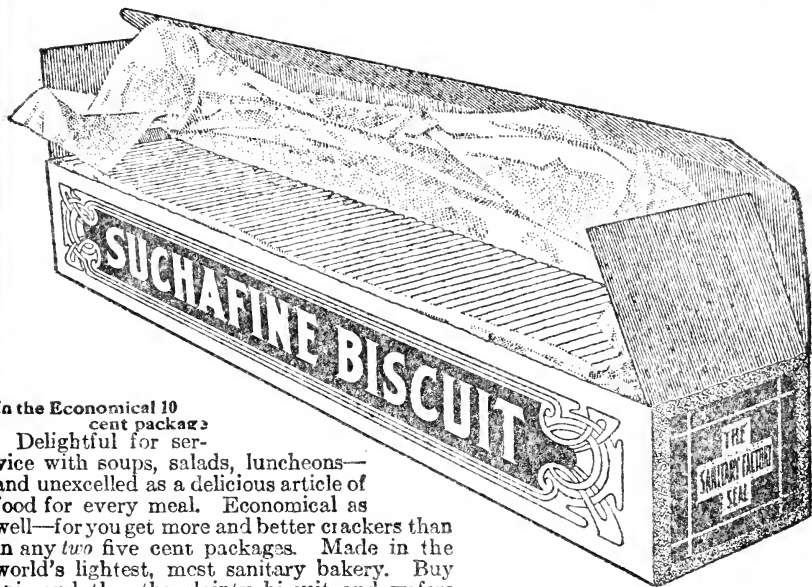
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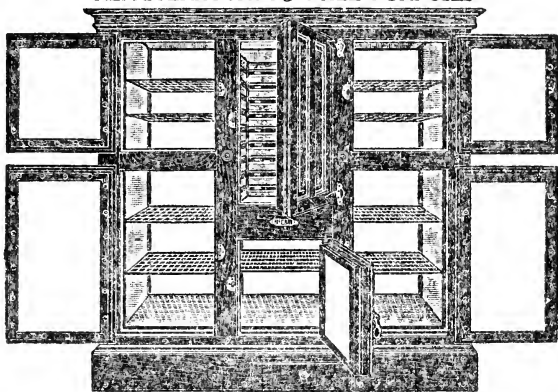
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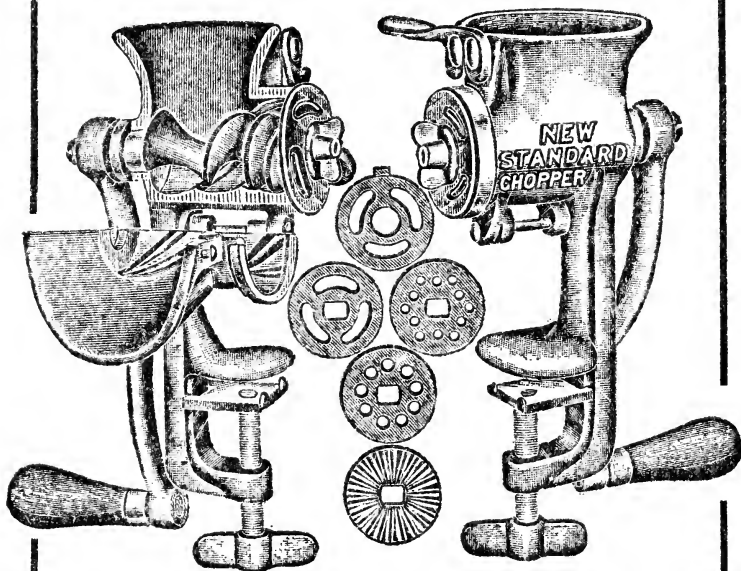
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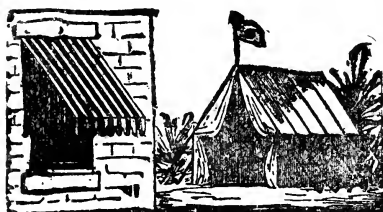
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